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TITBITS
THROUGH TIME





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Members of VTC Group VTC 機構成員



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● 前言 Preface

梅李玉霞女士

職業訓練局中華廚藝學院訓練委員會主席



一道菜式呈上餐桌，除了讓客人享受色香味以外，食材的選料、配搭與運用，以至菜式背後所表達的意念同樣重要。廚師用心調整各式食材組合及鑽研創新的烹調技巧，務求讓饕客回味無窮，留下難忘印象。

香港作為美食之都，名聞遐邇，她孕育了不少出色的中菜廚師，自不待言。因地理優勢和深厚的歷史文化背景，國際佳餚在這城市也茁壯成長，廚師除了來自世界各地相關菜系的始起地，華人亦不計其數。細閱《點滴成今》一書，我深刻了解到華人廚師在西餐舞台上嶄露頭角已是數十年前的事情。他們以出眾的廚藝獲得食客欣賞，既能保留菜系特色，亦能兼顧本地人的口味。他們的專業貢獻及奮發精神，讓人肅然起敬。

書中訪問了幾位從基礎做起、默默耕耘，逐步在廚藝界闖出一片天的前輩和資深廚師，分享他們的經驗。我期盼他們的專業技術、良好態度和對餐飲業的熱誠等，都能傳承至新一代的青年廚師，薪火相傳，繼續為食客帶來無窮的美食體驗。

Mrs Monica Lee-Müller

Chairlady of the Chinese Culinary Institute
Training Board of VTC

Whenever a beautifully created dish is served, every diner can immediately enjoy the colours, the fragrances, and the delicious flavours. But how the ingredients were chosen, matched and prepared, to deliver these tempting sensations is what true culinary skill is all about. The finest chefs commit wholeheartedly and with enormous passion to experimenting with different ingredients and developing new cooking techniques, with the sole aim of offering every diner a truly memorable dining experience with every dish.

Hong Kong is renowned as a food paradise. And the city has inspired many outstanding chefs of Chinese cuisine. Thanks to its geographical location, and its historical and cultural background, international cuisines have also flourished in the city. Chefs have come to the city from different parts of the world and brought the culinary skills of their different cuisines with them. Among them, there were also a lot of Chinese chefs.

When I read “Titbits Through Time”, I was impressed to learn of the role local Chinese chefs had also played in developing Western cuisines in the city. Their outstanding culinary skills were highly appreciated by the diners. Not only were they able to preserve the unique characters of cuisines from different countries, they were able to refine them just enough to appeal to local tastes. Their professionalism, contribution, and attitude of striving for the best earned them great respect among people of every stripe.

This wonderful little history of Hong Kong cuisine includes interviews with a number of these outstanding chefs, who all worked their way up from lowly levels, to achieve extraordinary success in their culinary careers.

I hope their professional skills, exemplary attitudes and passion for the food and beverage industry can be inherited by the next generation of young chefs and continue to bring more exceptional experiences to diners.

David Udell 先生

職業訓練局酒店、飲食及旅遊業訓練委員會主席



活在香港，民以食為天，人人為美食而生，有時連打招呼也用一句「你食咗飯未？」代替「你好」。香港人的接受能力也特別高，即使進食味濃的榴槤、臭豆腐或皮蛋，也泰然自若，而且對任何飲食文化和體驗，也懷著好奇心接受。香港因而成為美食勝地，從街頭小食到精緻餐飲，統統盡攬。在本地僅僅一百平方英里的已發展土地中，已坐擁一萬四千多間餐廳，選擇之多，讓愛吃的香港人也給寵壞了。萬事達卡近期一項調查發現，香港人外出用膳的消費，為亞太區之冠。

我認為，在香港建立國際廚藝學院 (ICI) 盡享地利優勢。香港人擁抱國際，對飲食的熱衷沒有其他文化可比擬，加上香港曾經歷一百五十多年殖民統治、作為內地與外通商中轉站的歷史，帶來不少具特色的本地餐廳和食肆，提供中國各省及世界各地的佳餚。

香港面積不大，依賴進口令我們得以盡享環球優質食材。廚師一年四季都可以取得頂級肉類、海鮮及蔬菜，食客可以享用豐富的各國佳餚，實為福氣。而如此多樣的飲食生態，也吸引了世界各地的廚藝人才來港，ICI 也可憑藉此優勢，教育及培養新一代的廚藝專才，將廚藝傳承下去。我深信 ICI 在職業訓練局的支持下，將繼續提供廚藝人才，令香港出眾的餐飲業更上一層樓。

本書提及幾位充滿熱誠、努力又具創意的廚師，他們與其他業界人士成就了香港的飲食傳奇。現在就來了解他們的故事及香港如何演變成美食天堂。請慢用！

Mr David Udell

Chairman, Hotel, Catering & Tourism
Training Board of VTC

In Hong Kong, eating is a national pastime. Hong Kong people live their lives through their stomachs and instead of greeting each other with hello, we ask “*Sik jor fahn mei ah?*—“Have you eaten yet?”. Arguably the world’s most open-minded diners (devouring durian, stinky tofu and thousand-year-old eggs with aplomb), Hong Kong consumers are curious about other food cultures and excited to embrace new dining experiences.

As a result, Hong Kong is a veritable mecca for dining on all different levels, from street food to fine dining and everything in between. We love to eat and are spoilt for choice—there are some 14,000 restaurants within our 100 square miles of developed land. We are also the biggest spenders on eating out in Asia Pacific, according to a recent MasterCard survey.

To my mind, the new International Culinary Institute (ICI) could not be better located. Our roots are wholly international and you would be hard-pressed to name a culture that celebrates food more than we do. Hong Kong’s history—a Chinese outpost that embraced 150 years of colonial governance—has produced unique local restaurants as well as eateries offering the best regional Chinese cuisine and fare from all around the world.

As a tiny territory, we rely on imported produce and are therefore able to enjoy the finest ingredients from all over the world. As a chef, you are blessed with access to premium meat, seafood and vegetables all year round. As a diner, you can enjoy the most diverse range of cuisine imaginable.

With that diversity, Hong Kong has managed to attract the best culinary talent from around the world and the ICI has the opportunity of nurturing and teaching the art of the trade to the next generation of culinary experts. With the support of the Vocational Training Council, I have no doubt that the ICI will be a great source of talent that will reinforce our superlative culinary industry and take it to even greater heights.

Hong Kong’s legacy of culinary excellence is built upon the shoulders of passionate, hard-working, innovative individuals, some of whom are mentioned in this book. I do hope you will enjoy reading about their journeys and how Hong Kong evolved to become the unparalleled dining paradise it undoubtedly is today.

編者的話 A Word from the Editor

要講香港的故事，除了由小漁村發展成國際大都會的大歷史外，從飲食作為出發點去講述，或者更加「貼地」，也更能反映各階層市民的生活日常。可是，這要從何說起呢？畢竟坊間相關的專門紀錄欠奉，資料散落於不同範疇的著作中，要作出整理實在有如大海撈針。

盧漢輝師傅曾於凱悅酒店擔任行政總廚多年。他由學徒做起，一生貢獻香港飲食界，期間一直緊貼世界餐飲業發展，並展現終身學習的決心和熱情。自 1989 年始執起教鞭，至 2014 年離世前仍為學院及學員籌謀，為的是把寶貴經驗傳承下去，以培育「廚德、廚政、廚藝」兼備的新一代廚師。另一方面，盧師傅亦非常重視繼承前人留下來的知識遺產，每見與香港飲食相關的資料，不論中西，統統珍而重之地保存下來，並且分門別類地收藏起來。

盧師傅的收藏之鉅，令人感到驚嘆之餘，其極具系統的收藏，亦為香港中西交融的飲食歷史及文化，整理出較清晰的方向。為秉承盧師傅培育飲食後進的精神，以及完成其將飲食知識寶庫傳承的心願，中華廚藝學院及國際廚藝學院就以本書作為第一步，以盧師傅留下的寶藏為基礎，結合幾位飲食界老行尊及資深廚師的經驗分享，再加上香港歷史專家鄭寶鴻的歷史補充，盼為香港飲食歷史理出一個梗概，弘揚香港多元的飲食文化之餘，更希望為香港故事增添一個精彩的歷史面向。

中華廚藝學院及國際廚藝學院編輯組

When it comes to the story of Hong Kong, other than its oft-repeated “traditional” history of how it transformed from a small fishing village to an international metropolis, it might be even more fascinating if the story could also be told from the perspective of food and dining. This might better reflect the everyday life of citizens from different walks of life.

But how could we start? Clear records in this area are not readily available, and the details are scattered across a multitude of publications and memorabilia. So finding the facts would be like finding endless needles in many haystacks. Fortunately, however, help was at hand.

Chef Peter LO worked at the Hyatt Hotel as Executive Chef for years. He started off as an apprentice and throughout his entire life he contributed tremendously to the Hong Kong catering industry. He always kept abreast of developments in the industry across the globe and demonstrated his determination and passion to lifelong learning along the way.

After a celebrated career as a chef, he started his culinary teaching career in 1989, and by the time he passed away in 2014, he was still playing a vital role at the Institutes. His aim was always to pass on his precious experience, foster the next generation of chefs and equip them with the major qualities of professional ethics, kitchen management, and culinary skills.

Chef LO also valued the intellectual heritage left by earlier generations. Whenever he came across any information related to the catering industry, be it Chinese or Western, he would carefully preserve, categorise and record it.

Chef LO had a huge collection of historical culinary information. This is not only impressive in its own right, but the way Chef LO systematically kept and filed it provides an enormous and clear resource for anyone seeking to understand the history and context of Hong Kong's food culture.

In order to carry on Chef LO's mission of incubating the next generation of culinary talent, and fulfilling his wish to pass on his vast treasure of culinary knowledge, the Chinese Culinary Institute and the International Culinary Institute created this book as a first step.

Built on the treasures left by Chef LO, and combined with experiences shared by other culinary luminaries, and supplemented by the information provided by the Hong Kong historian CHENG Po Hung, this book forms a rich and illuminating overview of Hong Kong's extraordinary catering history. Not only will this help to promote Hong Kong's multi-dimensional food culture, it might also add an enlightening additional element to the fascinating story of Hong Kong.

**The Chinese Culinary Institute &
International Culinary Institute Editorial Team**



Chapter 1
Hong Kong Cuisine:
A Century of
Evolution

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第一章
香港餐飲的百年演變



從壁壘分明到中式洋化 一、西風東漸：

1841年，英軍在水坑口登陸，香港正式開埠，並為香港現代歷史揭開序幕。1842年，清政府簽下《南京條約》，將香港島割讓給英國。這個昔日的小漁港成為英國殖民地後，不但在政治與民生方面產生了天翻地覆的變化，也因地利之優勢搖身一變成為各國商貿往來的中心點，這為香港日後發展成為世界食壇傳奇埋下伏線。

西餐萌芽期： 遙不可及的高級食桌

隨著殖民時代的展開，英軍、外商、各國洋人紛紛來港，洋化酒店和西式餐飲的需求大增。香港歷史專家鄭寶鴻說：「約於 1850 年，位於現在的荷李活道和皇后大道西交界轉角位已有一家『法國酒店』（招牌以法文書寫）。可見開埠不久香港便已有酒店，並集中於中環皇后大道中、雪廠街和閣麟街，服務對象以洋人住客為主。華人旅客則大多住在上環的客棧和旅館。至約 1875 年，華資的鹿角酒店啟業，亦禮聘西廚，提供精美的大餐小食，價格為早餐 5 毫、小食 7 毫 5 仙、大餐 1 元。」

當時，西餐館、餐廳、大菜館（昔日香港人稱西餐為「大菜」，「大菜館」即西餐廳）和餐室在港島皇后大道中、威靈頓街及嘉咸街一帶開設。隨後，多間陸續建成的華洋酒店都設有西餐廳，包括 1867 年開業的香港大酒店和落成於 1870 年代的維多利亞酒店等。

由此可見，西餐早已引進香港，並到處開花。只是，開埠至 20 世紀初數十年間，香港一般平民百姓仍以當攤販、出賣勞力、務農捕魚為主要經濟活動，收入低微，要踏足會所或西餐廳一嘗西餐滋味可說是遙不可及的事。落成於 1845 年和 1846 年的雍仁會館和香港會，提供的是高級西餐，入內用餐的除了英國人、高級華人之外，就只有一些共濟會會員，閒雜人等一律恕不招待。顯然，當時吃西餐並不普及，甚至可說是一種身份象徵。

到了 1920 至 1930 年代，各大酒店例如半島酒店、告羅士打酒店、淺水灣酒店等皆設餐室和餐廳。可是，在普通香港市民的月薪只有 15 至 50 元的年代，要到高級酒店進餐最高消費可達每位客人 10 元，仍非一般人所能負擔，故入內進餐的食客非富則貴，不是華籍達官鄉紳或商人買辦，就是洋人。至於用餐禮儀和服裝方面，更是要求嚴謹，例如要求客人入內要穿西裝打領帶，或者穿著中式的長衫馬褂。有時在一些大酒店的餐廳門口，更設有寫著「衣履不整，恕不招待」的告示牌。

太平山區茶樓雲集： 百姓日常與華商應酬

華洋生活和飲食習慣各異，各自有自己的文化，如果居住環境許可的話，華人普遍都傾向在家煮食。不過，當時較多華人聚居的太平山區（現時上環至西營盤一帶，由東至西為鴨巴甸街至東邊街，北至南為荷李活道至堅道及般咸道），住屋環境實在擁擠惡劣，甚至出現同一個單位七、八伙人共住的情況，根本不能「自煮」，故出外用膳者並不少。香港早期的飲食場所已林林總總、各具特色，出外覓食的普通華人百姓，隨便找間中式餐館、茶樓、茶室，或者大牌檔，便可大快朵頤，享用家常小菜、靚湯小吃、「一盅兩件」。

據《香江知味：香港的早期飲食場所》一書所載：「香港最早的茶樓，是開設於 1846 年的三元樓和杏花樓。」至 1897 年 6 月，政府取消了擾民的宵禁令，茶樓、酒館開始蓬勃發展，尤其是太平山區，茶樓酒家相繼出現，極盡繁華熱鬧，華商往往喜歡相約行家到茶樓酒家，進行各類商業買賣，一邊歎著「一盅兩件」，一邊達成交易。

「很多大茶樓、大酒家，都是華人洽談生意的場所，蓮香便是當時在中環區最大的一間供商家談生意的茶樓。」對香港起起落落瞭如指掌的鄭寶鴻說：「那時候的蓮香，很大

很大，打通了兩三幢唐樓，有幾層樓高，商家雲集，尤以地產經紀為多。」雖然沒有明文規定，但是不同類型的商家總能有默契地聚集在不同的茶樓或酒家，到了飲早茶或者「三點三」時分，一群做鐘錶玉器或黃金交易的生意人，便會來到得雲茶樓（即今上環新紀元廣場位置）「傾盤口」（傾生意）、驗玉石以及交收；每天下午兩點多，一眾鐘錶商人就聚在襟江酒家，在那裡開價還價。以前的酒家茶樓就是具有這種作用。

「當中有一間比較特別的，叫做金陵酒家。」鄭寶鴻特別指出：「金陵酒家最先開在德輔道西與山道交界，到了大約 1928 年才搬到皇后大道西和山道交界。金陵酒家一直都作為塘西風月著名的宴飲場所，假如某位大少想追某個紅牌阿姑，就會約一群朋友到金陵酒家擺一圍酒，然後將各人心儀的紅牌阿姑請過去飲宴，先培養感情，若干時候後才可以成為阿姑的入幕之賓。」金陵及石塘咀的多間酒家一直擔當著這樣的一個角色，直至 1935 年 7 月 1 日開始禁娼為止。禁娼之後，很多塘西的酒家都倒閉了，只剩下金陵酒家和廣州酒家倖免於難。金陵一直經營到大約 1960 年才拆卸。

洋化飲食普及契機： 茶餐廳與豉油西餐

歲月流逝，華洋飲食互相影響下，華人飲食漸趨洋化，許多洋吃小店餐館應運而生，除了豐富香港人的飲食味道外，還衍生出香港本土味道的商機——茶餐廳與豉油西餐。

冰室、咖啡室、茶餐廳

20 世紀初，香港已有很多西式食店，包括餐室、西餐館、西餐廳和大菜館，食物偏向正統西餐，還有稱為「牛奶館」或「牛奶店」的輕食小館，以提供奶類食品如燉牛奶和雙皮奶，以及一種叫做「艾士忌廉」（Ice cream，冰淇淋或雪糕）的食品為主。鄭寶鴻表示：「1910 至 1930 年代亦開設不少飲冰室和咖啡室。當時德輔道中有一間影響比較大的餐廳，叫『安樂園餐室』，主要是做大菜（昔日香港人對西餐的稱謂）。到了 1922 年，老闆精明地在很多地區開設連鎖式食肆，除了仍然提供『鋸扒』外，同時亦提供一些簡單食物，例如多士、西多士、雪糕、牛奶之類，店名為『安樂園飲冰室』，與梁啟超的《飲冰室文集》一樣。」此類飲冰室後來如雨後春筍紛紛湧現，隨處可見，後來改稱為「冰室」。由 1920 年至 1950 年期間，這類冰室幾乎是五步一樓，十步一閣。「去冰室吃早餐的人很多，以前 8 毫子一個早餐，就有一碗通心粉、一件多士、一杯飲品。三點三大家也喜歡到冰室飲杯奶茶或者檸檬茶，食件多士，較為高檔的享受就是吃西多士。當時還有一種叫克戟（Hard cake），一塊口感較結實的、烘烤的餅，在上面搽牛油和煉奶或者糖漿，其形狀類似

班戟，但質感略硬。這可說是現代人吃用洋化早餐和下午茶習慣的開始。」

西風東漸，歐陸文化漸漸傳入香港，有些華人不但喜歡到茶居茗茶，還會嘗試「飲西茶」——喝咖啡、奶茶或檸檬茶等，由於客人進去多是喝咖啡，所以這類小店便稱為「咖啡室」。

到了 1950 年代，「茶餐廳」一詞出現。蘭香室是第一批茶餐廳之一，位於現在中環萬宜大廈的位置，當時蘭香室在門前售賣 1 元十個迷你蛋撻，經常出現買蛋撻的人龍，極具宣傳效果。「蘭香室比咖啡室要高級一點，所以價錢會比較高，例如咖啡室一杯飲品 3 毫，那蘭香室就收一杯 4 毫。」經過嚴謹的反覆考證，鄭寶鴻發現：「當時真真正正在電話簿或者年鑑上登記的第一批茶餐廳，除了蘭香室，還有紐西蘭茶餐廳和蘭香閣茶餐廳。」

茶餐廳的招牌飲品——奶茶，雖然在戰前已經在香港出現，但是當時大家都只喝西冷紅茶（錫蘭紅茶），奶茶反而並不太盛行。究其原因，以前很多本地華人不喜歡喝鮮奶，一方面是因為有些人覺得奶味羶，甚至有人會下鹽辟味，另一方面鮮奶需要冷藏，保存不方便，因此鮮奶並沒有廣為流行，反而咖啡更快為香港市民所接受。直至 1950 年代，人們漸漸習慣飲鮮奶，奶茶文化才開始普及盛行。

還有一件值得一提的事，港英政府對餐廳和冰室有一定的規範，冰室不准設有大型煮食爐，只可用小型的，最多只能使用烘克戟或是煮滾開水、通心粉的簡單廚具，至於煎扒等需要使用大鑊或大火的菜式就不能供應了。餐廳則可製作較多類型的食品。換言之，兩者的分別就等於現今的大牌（普通食肆牌照）和細牌（小食食肆牌照）了。

豉油西餐的誕生

回溯西餐在香港普及的開始應該是 1920 至 1930 年代，除了各大酒店設有餐室和餐廳外，香港各區亦紛紛出現供應西菜的餐館，港島便有東園、璇宮、大利、陶然……九龍半島則有占美、新世界等。再加上 1937 年的「七七事變」，引致內地移民紛紛南遷香港，大量上海人到港，也把多元化的飲食文化（法國、英國和俄國飲食文化）一併輸入香港。根據當年報紙或年鑑記載，當時多了很多西餐廳，尤以灣仔區最多。不過，說到西餐進一步得以普及，應該是在二戰後。因為在 1949 年解放之後，很多住在上海的白俄羅斯人都到香港來了，他們大部分都當香港是一個中轉站，等待移民外國。在那段暫住香港的時光，這群過客為了維生，開設了很多俄羅斯餐廳，當中車厘哥夫、皇后餐廳更屹立至今。

雖然，西餐在香港的發展漸趨成熟，但是仍以社會地位較高的英美等外籍人士為主要服務對象，而且吃西餐講究服

飾和進食禮儀，再加上食物味道方面與華人所習慣的口味不太吻合，所以華人吃西餐有時會出現拘謹和格格不入的情況，美心集團創辦人之一伍沾德博士亦說：「以前到一家法國餐廳用餐，很著重餐桌禮儀，刀叉使用有規有矩，吃完後的刀叉放置也有守則，不能胡亂擺放，否則洋相盡出，十分失禮。相對現代人吃西餐，已經沒有昔日的規矩，甚至根本不知道應該怎麼做，西餐飲食的教養已經沒有了。」

正宗西餐的禮儀讓華人忐忑不安，反而因此令在廣州已創立超過一百五十年的太平館於 1937 年進駐香港時，可以順利扎根。雖然曾因日軍佔領香港淪陷而休業，但直至香港重光後，太平館復業，便繼續以豉油汁醃製及烹調豬扒、牛扒、燒乳鴿、煙鯪魚、禾花雀、瑞士雞翼等中式西餐。太平館這些自創的「西菜」，有別於正統西餐，風味獨特，但卻十分配合香港本地人的口味，難怪太平館可以營運至今，仍然屹立不倒，延續著豉油西餐的神話。

茶餐廳、冰室、豉油西餐廳等港式西餐廳以大眾化的價錢，仿效西餐烹調方式，為期望一嘗西餐的本地華人，提供了具有本土特色的選擇，以本地食材、調味料入饌，更簡化了用餐禮儀和節省了上菜時間，既能迎合一般本地食客的口味，又能配合繁忙客人的急促生活節奏。

1. Western Influence: From Polar Opposites to Westernised Chinese Food

In 1841, British Marines came ashore at Possession Point (*Shui Hang Hau*). This marked the birth of Hong Kong and ushered in the modern age of Hong Kong history. In 1842, the Qing Government signed the Treaty of Nanjing, which ceded Hong Kong to Great Britain. Once this small fishing harbour became a British colony, not only did it undergo a series of earthshattering changes in everything from politics to livelihoods, it also quickly transformed into a key trading hub for different countries due to its prime geographical location. This dramatic transition laid the foundations for Hong Kong's future growth into one of the world's foremost culinary hubs.

The Infancy of Western Cuisine: A Distant Luxury

As the colonial era unfolded, British military personnel, foreign traders and citizens of many Western countries began to come to Hong Kong in ever greater numbers, massively increasing demand for Western-style hotels and cuisine. As Hong Kong historian CHENG Po Hung explained, "By around 1850, there was already a 'French Hotel' (with a sign written in French) on the corner of the junction of what is now Hollywood Road and Queen's Road West. It is therefore evident that hotels began to pop up soon after the birth of the city, with many concentrated in Central, on Queen's Road Central, Ice House Street and Cochrane Street, and mainly serving a Western clientele. The majority of Chinese travellers stayed in the inns and guesthouses of Sheung Wan. The Chinese-owned Luk Kok Hotel opened around 1875 and hired Western chefs to provide fine dining and refreshments at a cost of 50 cents for breakfast, 75 cents for snacks, and one dollar for main meals."

Western restaurants (or *dai choi koon*, which they were often called among the local Chinese back then), eateries and cafés opened up along Queen's Road Central, Wellington Street and the Graham Street area on Hong Kong Island. Numerous Chinese and Western hotels with Western restaurants were subsequently built, including the Hong Kong Hotel, which opened in 1867, and the Victoria Hotel, which was completed in the 1870s.

It is obvious that by then Western food had already moved into Hong Kong and taken root. However, from the beginning of the city's development until the early 20th century, the economic activities of ordinary Hong

Kong people were mainly confined to street vending, labour-intensive work, fishing and farming, which were mostly jobs with meagre incomes. This meant that getting into Western restaurants or clubs to get a taste of Western cuisine remained well beyond their means. Zetland Hall and the Hong Kong Club, which opened in 1845 and 1846 respectively, provided high-end Western cuisine to British customers and high-society Chinese, as well as a small number of Masons, but didn't serve the average person. At that time, eating Western cuisine was not just uncommon, but even something of a status symbol.

By the 1920s and 30s, all the major hotels like The Peninsula, the Gloucester and the Repulse Bay had dining rooms and restaurants. However, at a time when an ordinary Hong Kong resident earned only \$15 to \$50 per month, eating at these high-class hotels could cost as much as \$10 per person. As this was far more than most could afford, the people who ate at such establishments were either wealthy or members of high society – many were Chinese officials and gentry, business people, compradors and Westerners. The etiquette rules and dress codes were also very strict. For example, some restaurants required customers to dress either in a Western-style suit and tie, or in a *chang shan* (Chinese-style long robe) and *magua* (riding jacket). Signs were often seen at restaurant entrances of large hotels, indicating "Proper attire required".

The Teahouses in the Tai Ping Shan District: Everyday Dining and Social Spots for Chinese Business People

Chinese and Western people had their own distinct lifestyles and dining habits, as well as their own separate cultures. The Chinese tended to cook at home if their living circumstances permitted. However, the overcrowded environments of the houses in the Chinese-dominated Tai Ping Shan district (currently the area around Sheung Wan and Sai Ying Pun, from Aberdeen Street on the east to Eastern Street on the west, and between Hollywood Road on the north to Caine Road and Bonham Road on the south) were such that seven or eight families might live together in one single flat, making cooking at home virtually impossible. The result was that many people chose to eat out. Even in the early days, Hong Kong had a huge number of food and beverage establishments with their own diverse characteristics. Ordinary Chinese people dining out could eat to their hearts' content in a dizzying array of Chinese restaurants, teahouses, tearooms and open-air food stalls, which offered everything from everyday home cooking to soups, snacks and dim sum.

According to *Early Hong Kong Eateries*, "The earliest teahouses in Hong Kong were the Sam Yuen Lau and Heng Fa Lau, which both opened in 1846." After June 1897, when the Government lifted the curfew, a source of much irritation to residents, teahouses and Chinese-style taverns sprouted up everywhere. This was particularly true in the Tai Ping Shan district, where teahouses and restaurants opened up one after another, transforming the area into a bustling, lively centre. Chinese business people liked to meet contacts in these teahouses and restaurants, where they could do business at the same time as enjoying dim sum.

“Many large teahouses and restaurants were places where Chinese people talked business. The Lin Heung Teahouse was the biggest teahouse in Central that catered to business people.”

With his understanding of the ups and downs of Hong Kong over the years, CHENG Po Hung explained, “The Lin Heung was very, very big at that time; they joined up two or three *tong laus* (tenement buildings) that were several storeys high, and it became a gathering place for many business people, especially real estate agents.”

Although there were no written rules or regulations, different types of business people had an understanding that they would meet at different teahouses or restaurants. When the time came to take morning tea or afternoon tea, a group of watchmakers and jade carvers or gold merchants would arrive at the Tak Wan Teahouse (in the location of today’s Grand Millennium Plaza in Sheung Wan) to make business deals, inspect jade stones, or settle payment; and a little after two o’clock each afternoon, a group of watch dealers would gather at the

Kam Kong Restaurant to negotiate deals. In days gone by, this was a key function of teahouses and restaurants.

CHENG said, “There was quite an unusual place called the Kam Ling Restaurant, which was originally located on the corner of Des Voeux Road West and Hill Road, and only moved to the junction of Queen’s Road West and Hill Road around 1928. The Kam Ling was a well-known banquet venue for the Shek Tong Tsui red light district. If a wealthy man fancied a popular prostitute, he would put on a banquet at the Kam Ling and invite his friends and their favourite prostitutes to attend. The idea was to first foster romantic feelings, before he could develop an intimate relationship with the lady after a certain period of time.”

The Kam Ling and the many restaurants of Shek Tong Tsui played this role until 1 July 1935, when the ban on prostitution came into effect and many of the restaurants in Shek Tong Tsui closed down. The Kam Ling and the Canton Restaurant were among the few survivors. Kam Ling stayed in business until around 1960, when it was finally demolished.

The Moment for Popular Westernised Food Arrives: Hong Kong-style Cafés and Soy Sauce Western Food

Chinese and Western cuisine began to increasingly influence one another as the years went by. As the diets of Chinese people gradually became more Westernised, many Western-style restaurants and eateries began to spring up. This not only enriched the diet and culinary culture of Hong Kong residents, but also created great commercial opportunities for local Hong Kong cuisine: *cha chaan teng* (Hong Kong-style cafés) and the Chinese-style Western cuisine, the so-called “soy sauce Western food”.

Ice Rooms, Coffee Houses and Hong Kong-style Cafés

By the early 20th century, Hong Kong was already home to numerous Western-style eateries, including dining rooms, Western restaurants and *dai choi koon*, serving food that tended to be more authentically Western. There were also snack bars known as “milk bars” or “milk shops”, which mainly sold dairy-based foods such as steamed milk puddings, double skin milk, as well as ice cream. CHENG Po Hung said, “A lot of *yum bing sutt* (literally, ice-drinking rooms) and coffee houses opened from the 1910s to the 30s. There was a rather influential restaurant on Des Voeux Road Central known as On Lok Yuen. This mainly served Western cuisine. In 1922, the owner shrewdly decided to open a chain of eateries in a number of areas that not only offered hearty steaks, but also simple snacks such as toast, French toast, ice cream and milk. These eateries operated under the Chinese name of On Lok Yuen *Yum Bing Sutt*: a name inspired by the title of one of LIANG Qichao’s famous books.” These “ice-

drinking rooms” began to spring up across the territory, with the name later being changed to *bing sutt* (literally, ice rooms).

Between 1920 and 1950, there was an ice room on almost every block. CHENG said that, “Many people had breakfast at the ice rooms. For 80 cents, you could get a breakfast consisting of a bowl of macaroni, a piece of toast, and a drink. People also liked to go to ice rooms for afternoon tea, where they would drink milk tea or lemon tea and eat a piece of toast, or French toast if they were in the mood for something a little more extravagant. There was also something called *hak gik*, or ‘hard cake’, which was a kind of baked cake which had a relatively firm texture, and was eaten with butter, condensed milk or syrup spread on top. Although they were the shape of pancakes, the texture was somewhat harder. It would be fair to say that this was the start of modern Hong Kong residents getting used to eating Westernised breakfasts and afternoon tea.”

As the Western influence crept in and continental European culture gradually permeated Hong Kong, some Chinese people not only enjoyed drinking tea in a tearoom, but even began to try “drinking Western tea”, which meant drinking coffee, milk tea or lemon tea. As most of the customers drank coffee, these small shops came to be known as “coffee houses”.

By the 1950s, the word “*cha chaan teng*” (Hong Kong-style cafés) began to appear. The Lan Heung Café, which was located on the site of today’s Man Yee Building in Central, was among the first. It used to sell ten mini egg tarts for one dollar in front of the entrance. The frequent long queues of people waiting in line to buy the tarts was an excellent way to gain awareness. CHENG explained that the Lan Heung Café was a little more upmarket than most coffee houses, so it was also more expensive. For example, a drink cost around 30 cents at a coffee house, but 40 cents at the Lan Heung Café.” After conducting extensive textual research, CHENG discovered that “besides the Lan Heung Café, the first batch of Hong Kong-style cafés registered in the phone books or yearbooks also included the New Zealand Tea Restaurant (*Nao Sai Laan*) and the Lan Heung Kok.”

The signature beverage of the Hong Kong-style cafés was “milk tea”. While milk tea appeared in Hong Kong before the war, people usually preferred black Ceylon tea, and tea with milk was not particularly popular. One reason for this is that the local Chinese population was unaccustomed to drinking fresh cow’s milk, partly because some people found the gamey flavour unpleasant, to the extent that they would add salt to moderate it, and partly because fresh milk required refrigeration, making it inconvenient to store. For this reason, fresh milk had never really caught on, while coffee was quickly accepted by Hong Kong residents. By the 1950s, people had gradually got used to drinking fresh milk, and the culture of milk tea started to flourish.

Another point worth mentioning is that the Government of British Hong Kong imposed certain standards and regulations on restaurants and ice rooms. For example, ice rooms were only allowed to use small cooking stoves that could only accommodate simple kitchenware for baking hard cakes, boiling water and cooking macaroni. It was impossible for them to fry steaks or cook dishes that needed larger woks or stronger heat. Restaurants, however, were able to prepare a larger range of foods. In other words, the difference between the two was similar to the difference between today’s General Restaurant Licence and a Light Refreshment Restaurant Licence.

The Birth of Soy Sauce Western Food

Tracing back to the 1920s and 30s when Western cuisine began to gain popularity in Hong Kong, it was found that in addition to the dining rooms and restaurants in major hotels, a number of eateries serving Western dishes were also gradually appearing across Hong Kong. These included the Tung Yuen, the Suen Kung, the Tai Lei and the To Yin on Hong Kong Island, and Jimmy’s and the New World Restaurant in Kowloon. In the aftermath of the Marco Polo Bridge Incident in 1937, a steady stream of people fled the Mainland for Hong Kong, resulting in a large number of Shanghainese people arriving in Hong Kong together with a diverse culinary culture (including French, British and Russian cuisine).

Newspapers and yearbooks from the time record the emergence of many new Western restaurants, particularly in the Wan Chai district. However, Western food only really became widespread after the World War II, when

large numbers of Russians came to Hong Kong from Shanghai after the Liberation in 1949. Most of them regarded Hong Kong as a transfer point, where they would wait to emigrate to other countries. In order to make ends meet during their time in Hong Kong, many of these Russians opened Russian restaurants, with some examples such as Cherikoff and the Queen’s Café surviving to the present day.

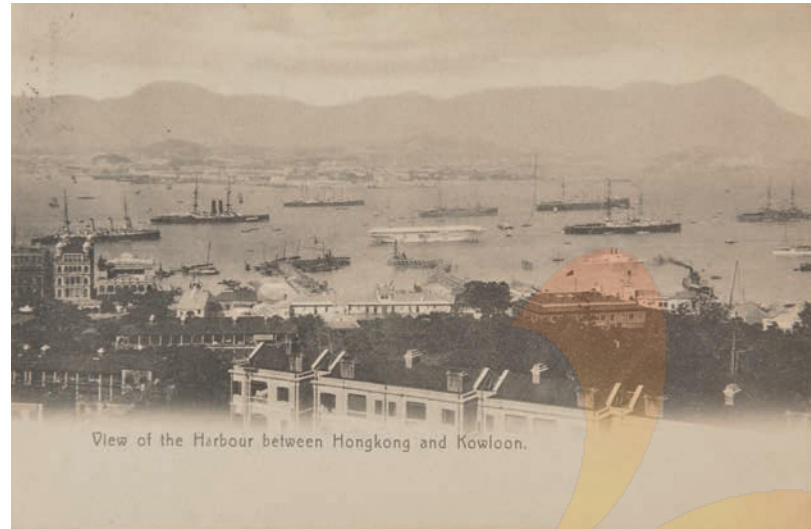
While Western cuisine was gradually becoming more established in Hong Kong, establishments serving Western food still catered principally to non-Chinese residents of relatively high social status, particularly the British and Americans. The insistence on dress codes and formal etiquette at Western eateries, combined with the fact that the flavours on offer weren’t always to Chinese taste, meant that Chinese diners were sometimes overcautious or felt out of place dining in Western restaurants.

As Dr James WU, one of the founders of the Maxim’s Group, explained, “When you went to a French restaurant, they placed a great deal of value on table manners. There were rules for which knife and fork to use, and you had to place them in the proper position once you had finished eating. You couldn’t just leave them wherever you wanted. If you got the etiquette wrong, it was embarrassing and considered very rude too. When people today eat Western food, there aren’t the same rules that there used to be, to the extent that people don’t really know what they’re supposed to do, so that the formal Western dining etiquette has largely gone.”

While the etiquette of authentic Western dining made Chinese diners uneasy, this situation enabled the Tai Ping Koon, a restaurant founded over 150 years earlier in Guangzhou, to quickly establish itself in Hong Kong when it opened in 1937. The Tai Ping Koon closed during the Japanese occupation of Hong Kong, but it reopened soon after the territory was liberated and continued to use its famous soy sauce marinating and cooking methods to prepare a variety of Chinese-style Western foods including pork chops and steaks, roast pigeon, smoked pomfret, rice birds (yellow-breasted bunting), and Swiss chicken wings.

The “Western dishes” that Tai Ping Koon created were quite distinct from authentic Western cuisine and offered unique flavours that particularly suited the tastes of local Hong Kong people. For this reason, it is perhaps not surprising that the restaurant is still in business today and continues the story of so-called “soy sauce Western food”.

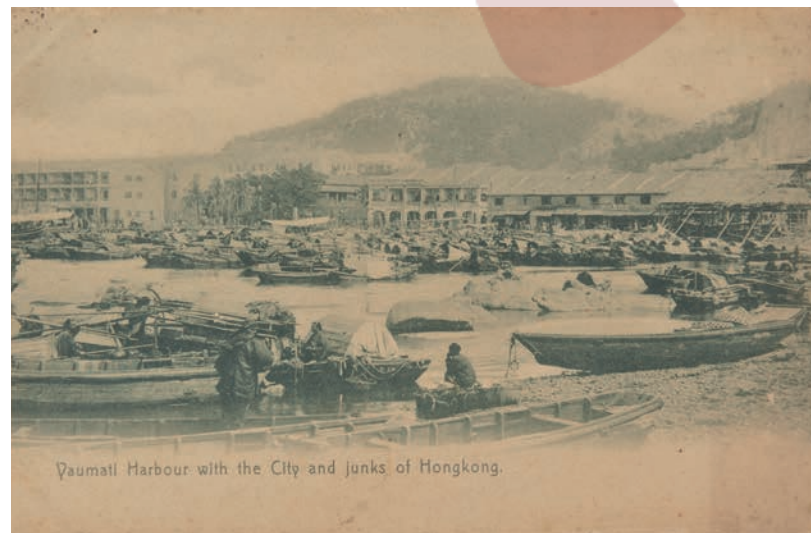
Hong Kong-style Western restaurants such as the Hong Kong-style cafés, ice rooms and soy sauce Western restaurants imitated the cooking methods of Western cuisine at affordable prices, providing local Chinese people who wanted to try Western dishes with a local twist. They used local ingredients, spices and seasonings and simplified the etiquette of dining to serve food in a way that saved time, enabling them to satisfy the tastes of the average local diner, as well as fitting into the fast-paced lives of their busy customers.



View of the Harbour between Hongkong and Kowloon.



Hong Kong
Greeting From the East
Klansmen they sing some Maan conlaw large sun Year
luck, happiness, drink, New Year good plights bring
This time bring jolly day, Chan conlaw good thing say
My child, join the long Maan you happy and strong
Large chance make dollar tax much. All's true tale for
Maan Maan.



Vaumail Harbour with the City and junks of Hongkong.

開埠初期至20世紀初，香港一般平民百姓仍以務農捕魚為主要經濟活動，收入低微。From the early days of the development of the city, until the beginning of the 20th century, the major economic activities of ordinary Hong Kong people were still farming and fishing which offered meagre incomes.



港島中區海旁的苦力（捐夫），約攝於1920至1930年代。據香港政府統計資料顯示，1930年代的非技術工人月薪為港幣15至50元不等，每月衣、食和住的支出為港幣10至12元，要躋足會所或西餐廳一嘗西餐滋味可說是遙不可及的事。（圖片：香港歷史博物館藏品，香港特別行政區政府准予複製）Coolies by the seashore in Central on Hong Kong Island are seen in this photo which was taken during the 1920s to 30s. According to statistics from the Hong Kong Government, the monthly income of elementary occupations during the 1930s was between HK\$15 to \$50, while the monthly expenditure on clothing, food and accommodation was between HK\$10 to \$12. This means that trying out Western cuisine in clubhouses and Western restaurants was quite out of reach. (Photo: Reproduced by permission of the Government of the HKSAR from the collection of the Hong Kong Museum of History)



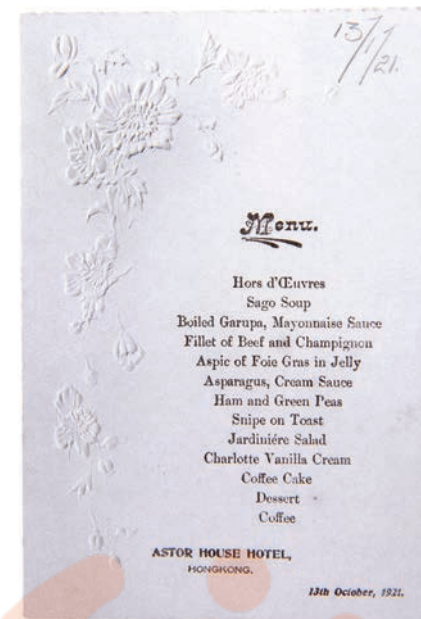
啟用於1867年的香港大酒店，樓高六層，是香港開埠以來第一批高級酒店之一，亦是早期有提供西餐的場所。Opened in 1867, the Hong Kong Hotel was a six-storey building and among the first batch of high-class hotels to appear in Hong Kong since the city started developing. It was one of those establishments in the early days that offered Western cuisine.



1920至1930年代，各大酒店例如半島酒店、告羅士打酒店、淺水灣酒店（圖）等皆設餐室和餐廳。在這些高級酒店的餐廳用餐，價格高昂，非一般人所能負擔。
During the 1920s to 30s, major hotels like The Peninsula, the Gloucester Hotel and the Repulse Bay Hotel (photo above) all had cafés and restaurants. Restaurants situated in these high-class hotels were expensive and beyond the means of ordinary people.



香港上海大酒店有限公司創辦於1866年，1890年代開始由嘉道理家族持有，1922年併購上海大酒店並於翌年使用現名。旗下的半島酒店品牌，在世界各地管理多家豪華酒店，包括香港尖沙咀半島酒店。
Hong Kong and Shanghai Hotels Limited was established in 1866. It has been owned by the Kadoorie family since the 1890s. They later merged it with the Shanghai Hotel in 1922 and renamed it to its current name the following year. The group also owns The Peninsula brand which runs many luxury hotels around the world, including The Peninsula in Hong Kong.



1921年士打酒店的餐單，可見西餐常見的牛柳、鵝肝等，因食材供應量有限，相信價格不會太低。（圖片：鄭寶鴻提供）
A menu from the Astor House Hotel in 1921. Popular Western dishes such as beef fillet and foie gras can be seen. However, since the supply of these ingredients was quite limited, it is believed that the prices were quite high. (Photo: courtesy of CHENG Po Hung)



1935年的告羅士打酒店。酒店又被稱為「大鐘樓」，內有餐廳及由牛奶公司經營的餐室——戴利坊。（圖片：鄭寶鴻提供）
The Gloucester Hotel in 1935. The hotel was also called the "Big Clock Tower" and had restaurants as well as a café which was run by the Dairy Farm. (Photo: courtesy of CHENG Po Hung)

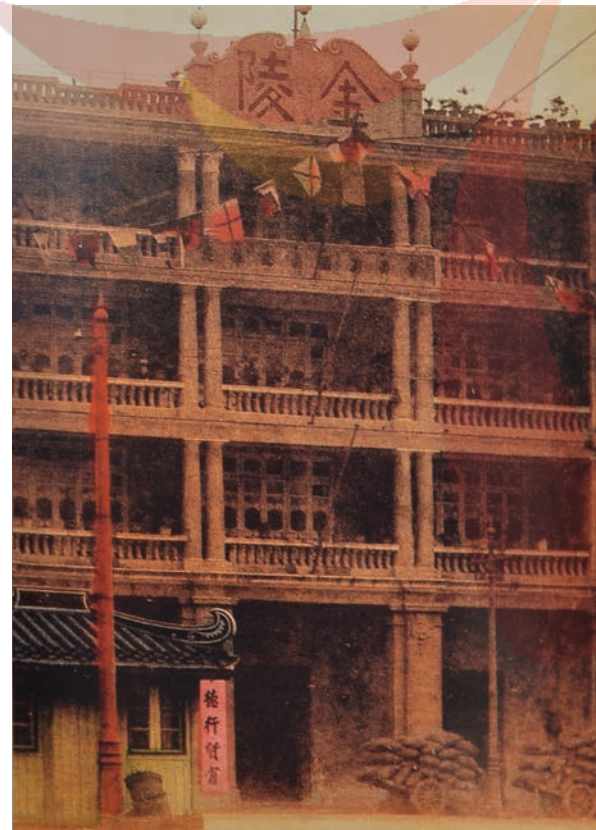
告羅士打酒店宣傳品，除了以酒店建築物為主題外（下圖），也以本地婦女面貌作為吸引顧客元素（上圖），此亦為當時外國遊客心目中香港婦女的典型形象。
Promotional materials from the Gloucester Hotel. Other than using the hotel building (photo below) as the theme, they also featured a local woman (photo above) to draw customers' attention. This in fact was a typical image of how foreign visitors saw Hong Kong women.



六國飯店（現名六國酒店）於1933年開幕，是全港第一間設中菜廳的酒店，跟在對岸遙遙相望的半島酒店比較，華籍客人較多。圖為開幕當年的餐牌，可見部分高價菜式售價超過1元。

The Luk Kwok Hotel, which opened in 1933, was the first hotel in Hong Kong with a Chinese restaurant. Compared to The Peninsula on the other side of the harbour, they had relatively more Chinese clientele. This photo shows the menu from its opening year. High-end dishes could cost more than one dollar.

(一) 類 雞				(二) 類 翅 魚			
白汁雞	八毫	脆皮炸雞	一元四毫	生翅大翅	七元	紅燒大翅	八元
黃汁雞	八毫	脆皮炸雞	一元四毫	生翅中翅	二元二毫	紅燒大翅	八元
雞八	八毫	脆皮炸雞	一元四毫	生翅小翅	一元	紅燒大翅	八元
雞八	八毫	脆皮炸雞	一元四毫	生翅小翅	一元	紅燒大翅	八元
雞八	八毫	脆皮炸雞	一元四毫	生翅小翅	一元	紅燒大翅	八元
雞八	八毫	脆皮炸雞	一元四毫	生翅小翅	一元	紅燒大翅	八元
雞八	八毫	脆皮炸雞	一元四毫	生翅小翅	一元	紅燒大翅	八元
雞八	八毫	脆皮炸雞	一元四毫	生翅小翅	一元	紅燒大翅	八元
雞八	八毫	脆皮炸雞	一元四毫	生翅小翅	一元	紅燒大翅	八元



自1897年6月，政府取消了宵禁令，茶樓、酒館開始蓬勃發展，茶樓酒家湧現，極盡繁華熱鬧，例如蓮香、金陵、得雲等都是太平山區極負盛名的大酒家，華商皆喜聚集商討交易大計，其中金陵更曾是塘西風月專屬的宴飲場所。（右圖：鄭寶鴻提供）

After June 1897, when the Government lifted the curfew, teahouses and Chinese-style taverns sprouted up everywhere. New restaurants opened up one after another, leading to a flourishing and bustling scene. The Lin Heung, Kam Ling and Tak Wan were some of the renowned restaurants in the Tai Ping Shan district. Chinese merchants liked to gather here to discuss their business plans. In fact, the Kam Ling was once the dedicated banquet venue for the Shek Tong Tsui red light district. (Photo on the right: courtesy of CHENG Po Hung)

號壹玖貳零貳部業營★號零七零零貳面舖話電動自				五樓四樓三樓二樓			
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五樓	四樓	三樓	二樓	五樓	四樓	三樓	二樓
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五樓	四樓	三樓	二樓	五樓	四樓	三樓	二樓



香港政府早年將今石水渠街一帶發展作華人住宅區，隨後百多年間，此處仍為華人主要的聚居地，各類中式食肆、酒樓林立，創於1949年的龍門大茶樓便是該區著名酒樓，更與鄰近的龍圖酒樓和龍團酒樓，合稱「三龍」。龍門大茶樓於2009年宣告結業。（圖片：鄭寶鴻提供）

In the early days, the Hong Kong Government developed the area around today's Stone Nullah Lane as a Chinese residential area. In the next hundred years, this was still the major Chinese residential area, with many Chinese eateries and restaurants around. Founded in 1949, the Lung Moon Restaurant was among the top restaurants in that area. Together with the nearby Lung Tou Restaurant and Lung Tuen Restaurant, they were collectively called the "Three Lungs", literally the three dragons. In 2009, the Lung Moon Restaurant finally had to close down. (Photo: courtesy of CHENG Po Hung)



位於文咸東街一號的得雲茶居，由當時經營茶樓生意的文氏家族所有，但沒有沿用文氏旗下茶樓以「男」（「多男」、「得男」）命名的傳統。由十九世紀末開業，到1992年結業，是中下階層的平民茶樓。（圖片：鄭寶鴻提供）

The Tak Wan Teahouse at 1 Bonham Strand East was owned by the MAN family who ran a restaurant business at that time, yet its name was not derived from the MAN's tradition of naming all their restaurants with the word "nam" (which means boy), such as Dor Nam (literally, "many boys") and "Tak Nam" (literally, "got boys"). Since its establishment at the end of 19th century until its closure in 1992, Tak Wan had always been the most affordable restaurant for the middle to lower class citizens. (Photo: courtesy of CHENG Po Hung)



1920至1930年代省港蓮香樓老餅家的海報。蓮香老餅家前身乃廣州城西一間糕餅店，以自家製蓮蓉作號召。（圖片：香港歷史博物館藏品，香港特別行政區政府准予複製）

A poster of the Guangdong-Hong Kong Lin Heung Lau Bakery. The Lin Heung Bakery was previously a cake and pastry shop situated in the west of Guangzhou city. It was well known for its home-made lotus seed paste. (Photo: Reproduced by permission of the Government of the HKSAR from the collection of the Hong Kong Museum of History)



1922年，安樂園餐室的老闆在各區開設連鎖式食肆，除了仍然提供「鋸扒」外，同時亦提供多士、西多士、雪糕、牛奶之類的簡單食品（左圖）。店名為「安樂園飲冰室」（上圖左方可見招牌）。另上圖右方可見歷史悠久的西餐廳占美餐室。（左圖：1950年5月30日《華僑日報》；上圖：鄭寶鴻提供）
In 1922, the owner of the On Lok Yuen Café opened a chain of eateries in a number of areas that not only offered hearty steaks, but also simple snacks such as toast, French toast, ice cream and milk (photo on the left). These eateries operated under the Chinese name of On Lok Yuen Yum Bing Sutt (literally, ice-drinking rooms) (left in the above photo). Jimmy's Kitchen, which has a long history, can be seen on the right of the above photo. (Photo on the left: Wah Kiu Yat Po, 30 May 1950; above: courtesy of CHENG Po Hung)



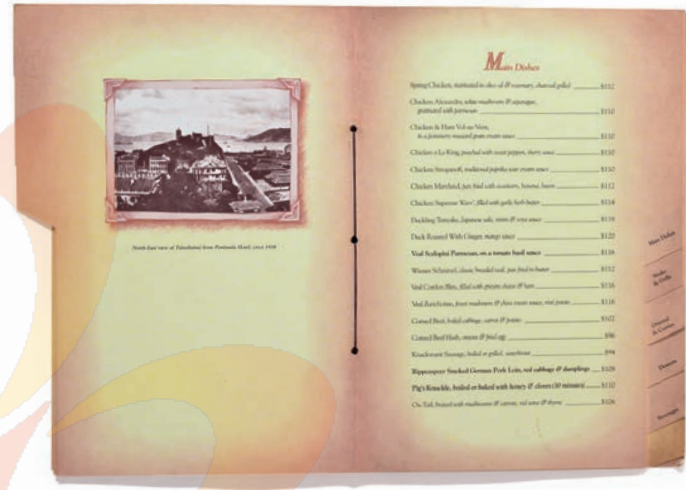
西風東漸，有些華人不但喜歡到茶居茗茶，還會嘗試「飲西茶」。於是飲冰室、冰室、茶餐廳便如雨後春筍，隨處可見，至1950年代更幾乎是五步一樓，十步一閣。圖中可見桃李園冰室。（圖片：香港特別行政區政府）
As the city became more Westernised, some Chinese were also eager to try “drinking Western tea”. So yum bing sutt (literally, ice-drinking rooms), bing sutt (literally, ice rooms) and cha chaan teng (Hong Kong-style cafés) sprouted up everywhere. By the 1950s, there was one on almost every block. The Tao Lee Yuen Ice Room can be seen in this photo. (Photo: The HKSAR Government)

美窩焗戟克煎奶皮雙啡咖靚室香蘭

此為蘭香室開業初期的廣告，其所提供的食物，包括於香港不再復見的克戟。（圖片：1949年12月18日《華僑日報》，由吳昊（老花鏡）Facebook 專頁提供）
An advertisement for the Lan Heung Café just after it was established, showing the food it offered including “hard cake” which is not available in Hong Kong any more. (Photo: Wah Kiu Yat Po, 18 Dec 1949. Courtesy of Facebook page 吳昊(老花鏡))

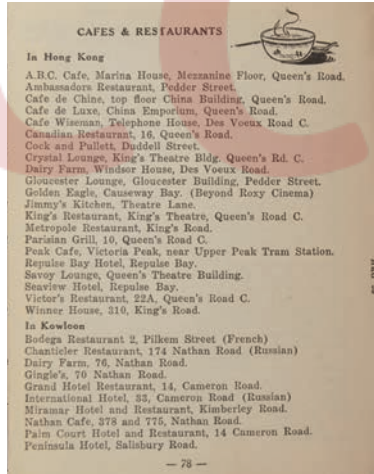
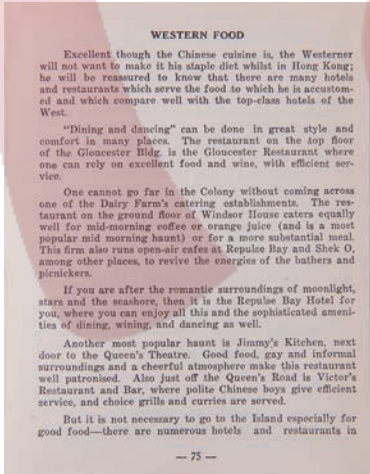
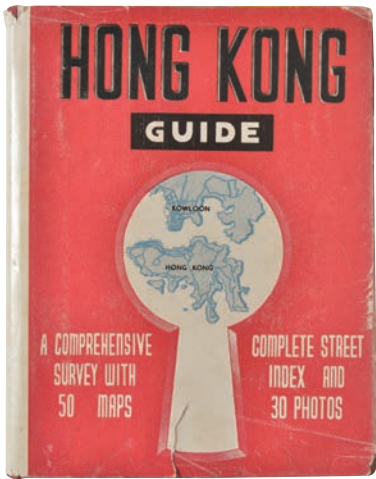


上圖為關於蘭香室優惠的報道，左圖左方可見蘭香室正門招牌。蘭香室是第一批茶餐廳之一，位於現在中環荷宜大廈的位置。當時蘭香室在門前售賣一元十個迷你蛋撻，經常出現買蛋撻的人龍，極具宣傳效果。左圖右方可見另一間咖啡室——釗記咖啡室。（上圖：1960年12月23日《大公報》）
(Photo above) News about a special offer at the Lan Heung Café. (Photo on the left) The Lan Heung Café can be seen on the left of the photo. It was one of the first batches of Hong Kong-style cafés and was located in Central, at the site of today's Man Yee Building. At that time, it was selling ten mini egg tarts for one dollar in front of its entrance. The frequent long queues of people waiting in line to buy the tarts was an excellent way to gain awareness. Another coffee house, the Chiu Kee Coffee House, can be seen on the right side of this photo. (Photo above: Ta Kung Pao, 23 Dec 1960)



中環占美餐室自1928年開業以來一直供應各類國際美食，從英式腸仔薯蓉、中式炒飯至印度咖哩也應有盡有。左圖廣告取自1950年代的旅遊指南，上圖取自1990年代以後的餐牌。

Jimmy's Kitchen in Central has been offering international cuisine since it was established in 1928. From British-style sausages and mashed potatoes, to Chinese fried rice and Indian curries, it offered all kinds of food. The advertisement on the left is from a travel guidebook in the 1950s, and the menu above is from the 1990s or later.



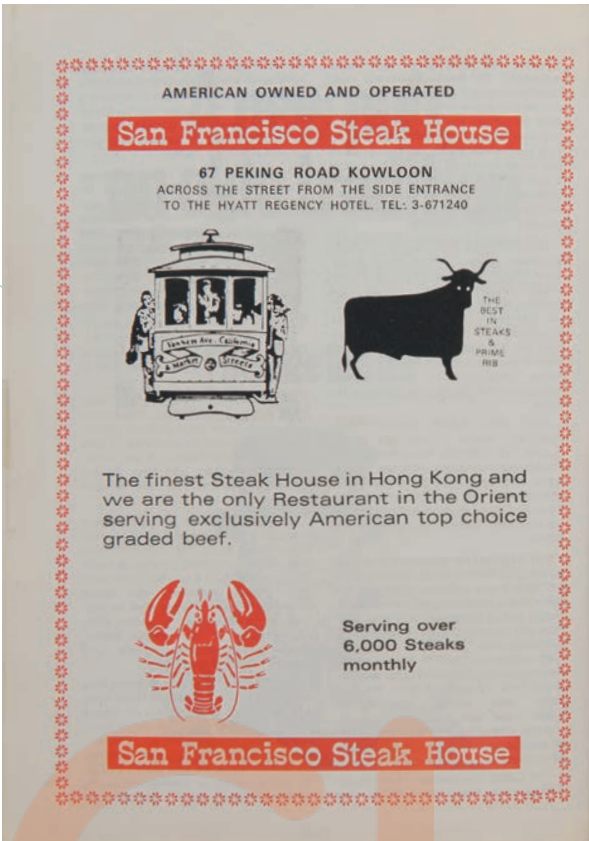
西餐於1920至1930年代開始於香港普及。到了1950年代已經進一步蓬勃發展，香港各區亦紛紛出現供應西菜的餐館，這由一些刊於1950年代的遊客指南、介紹西餐廳用餐環境的文字及推薦名單可見一斑。圖中的旅遊指南於1954年出版。

Western cuisine started to gain popularity in Hong Kong from the 1920s to 30s. By the 1950s, its development was flourishing and this can be seen from content of travellers' guidebooks published in the 1950s – the text describes the dining environment in a Western restaurant with a list of recommendations. The travel guidebook in these photos was published in 1954.



太平館於1937年進駐並扎根香港，以豉油汁烹調豬扒牛扒、燒乳鴿、煙鯪魚、禾花雀、瑞士雞翼等自創的「西菜」馳名。圖為1976年尖沙咀分店開幕的告示。（圖片：1976年5月8日《華僑日報》）

Tai Ping Koon came to Hong Kong and took root in 1937. It was famous for its unique way of cooking using soy sauce to prepare "Western dishes" such as pork chops and steaks, roast pigeon, smoked pomfret, rice birds (yellow-breasted bunting), and Swiss chicken wings. This photo is an announcement about the opening of its Tsim Sha Tsui branch. (Photo: Wah Kiu Yat Po, 8 May 1976)



有些餐廳會在旅遊指南刊登廣告，以打響知名度或介紹招牌菜式。Some restaurants would advertise in travel guidebooks to gain awareness or introduce their signature dishes.



聖誕特餐

(聖誕日起)

- 一、士廉略嘜
- 二、奶油鷄麵湯
- 三、吉列石斑柳
- 四、砵酒會黃鰻
- 五、燒釀火鷄
- 六、煎羊排莢菜
- 七、步冧布甸
- 八、金山蘋果
- 九、牛油麵包
- 十、咖啡或茶

(每位五元, 限售三百位, 售完即止)
灣仔天樂星十一號電話: 二五七〇八

北極餐室

作為英國殖民地，香港也慶祝西式節日，尤其是西方最重視的聖誕佳節，各提供西餐的餐廳紛紛推出大餐賀聖誕，並登廣告大肆宣傳。一踏入十二月小朋友亦都引頸盼望家中父母可以破例大解慳囊帶自己吃一頓聖誕大餐。(圖片：1949年12月24日《工商晚報》)

As a British colony, Hong Kong also celebrated Western festivals, particularly Christmas, the most important festival in the West. All restaurants which served Western food would offer Christmas meals to celebrate the festival. They also advertised to gain awareness. When it came to December, children would all hope that their parents would make it an exception not to save money and bring them to enjoy a big festive Christmas meal instead. (Photo: The Kung Sheung Evening News, 24 Dec 1949)

AIR CONDITIONED

TEL. 50559

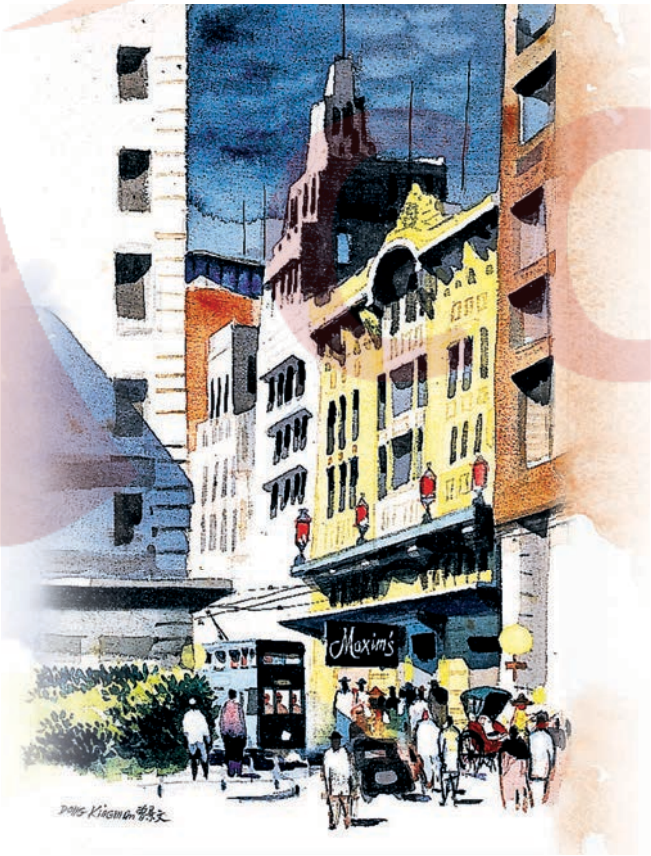
The Famous Russian Food in TRACHENKO RESTAURANT

ALL KINDS OF CHOCOLATE, CANDY, CAKES, BREAD, ETC.

DINING ROOM 1ST & GROUND FL. 3 HANKOW RD. KOWLOON

俄羅斯餐廳廣告。百多年前俄國十月革命後，大量白俄羅斯人移居中國上海及東北並開設餐廳。二戰及1949年解放後，在上海生活的白俄羅斯人來到香港，帶來了經上海人改良的滬式俄菜。

An advertisement for a Russian restaurant. After the October Revolution in Russia over a hundred years ago, a large number of Russians emigrated to Shanghai and the North-eastern areas of China and opened restaurants. After World War II and the Liberation of China in 1949, Russians from Shanghai came to Hong Kong and brought their Shanghai-style Russian cuisine with them.



1956年，美心集團於中環銀行區開設西餐廳，是由香港華人開辦的第一家西餐廳，正趕上香港興起食西餐的潮流。

In 1956, the Maxim's Group opened a Western restaurant in the banking area of Central. This was the first Western restaurant run by Hong Kong Chinese people, and its opening came just as the craze for Western food took off in Hong Kong.

GOURMETS' CHOICES

RECOMMENDED PLACES TO WINE & DINE

Foreign-Style Restaurants-H.K.

Paramount

Restaurant & Night Club

★ Finest Foreign Cuisine
★ Intimate Cocktail Bar & Lounge

Make this your social rendezvous for LUNCH, AFTERNOON TEA, COCKTAIL & DINNER

Dine & Dance to the delightful music of *Stimmarie & His Combo*

6th Floor Windsor House Hong Kong Tel. 24896 Map "A" No. 97

28 years under the same friendly management

Jimmy's Kitchen

can only mean SATISFIED DINING

THEATRE LANE (Alongside Queen's Theatre) Hong Kong Reservations: Tel. 30126 Map "A" No. 150

GOURMETS' CHOICES

RECOMMENDED PLACES TO WINE & DINE

Foreign-Style Restaurants-H.K.

No Question About It...

the P.G.

Parisian Grill is known the world over for its fine food.

10 Queen's Road, C. Hong Kong. MAP "A" No. 150 Reservations: Tel. 27850

Café de Paris

FULLY AIR-CONDITIONED NO-FI. BACKGROUND MUSIC

FINEST FRENCH CUISINE

INTIMATE COCKTAIL LOUNGE and BAR

25A QUEEN'S ROAD CENTRAL, HONG KONG. For Reservations... Tel. 30053 MAP "A" No. 151

Champagne room

BURNING HOUSE Hyatt Avenue, Hong Kong. MAP "C" No. 128

Charming Decor—Exclusive Rendezvous Best Cuisine and Full Wine List DANCING NIGHTLY to the enchanting and most music of THE THREE BUBBLES FOR RESERVATION TEL. 73301

這本旅遊指南於1958年出版，當中可見占美餐室、吉地士（不在此頁）等西餐廳廣告。遊客更可按廣告上列出的編號（如占美餐室廣告上的Map "A" No. 150），翻到指南附設的地圖，找到餐廳的位置。

This travel guidebook was published in 1958. Advertisements for Western restaurants such as Jimmy's Kitchen and Gaddi's (not on this page) could be seen. Visitors could locate the restaurant by checking the number listed in the advertisement (Map "A" No. 150, as in Jimmy's Kitchen's advertisement) against the map enclosed in the guidebook.

BUILDING GUIDE

Alexandra House ... 80,83,86	Dina House ... 229	Kaymally Building ... 186	St. George's Building ... 8,9,43
Americas International Building ... 186	Edinburgh House ... 137,139	Shell House ... 11	Shui Hing Building ... 123
B. & S. Building ... 1	Entertainment Building ... 191	Man Yee Building ... 127	South China Morning Post Building ... 123
Bank of Canton Building ... 92	First National City Bank Building ... 178	Man Yee Building ... 113,109	Supreme Court ... 78
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	Jarline House ... 103	Queen's Theatre Building ... 182	Yu To Sang Building ... 154



圖片 Photo：鄭寶鴻提供 Courtesy of CHENG Po Hung

中西餐的平行時空 ——華洋交錯：

1940 年代，國內政局動蕩，先後經歷日佔淪陷時期及國共內戰，數以萬計的人移民到香港。香港人口遂由 1947 年的一百七十五至一百八十萬，增加至 1951 年的約二百萬。新移民提供了大量勞動力之餘，更重要的是把技術和資金也帶來了香港。

中餐西餐各自各精彩

移民引入多元餐飲

1950 年代，隨著香港航空業開始發展和船運漸趨發達，國際間貿易較前頻繁，再加上由 1930 年代末便開始有大批崇尚生活享受、追求摩登的上海人陸續移民香港，西式飲食漸漸興起。只是傳統西餐仍屬高級菜系，吃高級西餐是上流社會時髦的生活方式，也是官商界的聯誼活動，無論排場、服飾、餐桌禮儀，還有食物和美酒的搭配皆有一定的規矩。

一開始接受西餐的並不是香港本土人，而是那些在上海十里洋場習慣了洋派生活的移民，他們大都是做生意的，或者是達官貴人，例如榮家、董家，都是上海寧波大家族，他們是吃慣西餐的。這班生力軍的到來，令西餐較前普及了很多。當然，要去餐廳仍然要「執」得很正，畢竟那是高檔的地方。商人、達官貴人宴客講求派頭，除了大酒家，高檔西餐廳也成了他們宴客洽商的場所。

另一邊廂，因為中國政府推行公私合營政策，更進一步實行完全的企業國有化，故不少原本駐內地各大城市的公司都紛紛來港設立辦事處，並促使茶樓酒館的飲食文化和習慣也一併進駐香港。「1950 年代起，酒樓酒家的發展步入黃金期，因大批內地不同省份的人士遷至，大量京、津、滬、川及粵菜館，在港九各區開張。」（《香港華洋行業百年：飲食與娛樂篇》，鄭寶鴻編著）各省市菜系小館、茶樓、飯店遍地開花，既為大量移民提供家鄉菜，又為好吃的本地人帶來更多嘗新的機會。因此這些外省菜館不久亦扎根香港，得以與港式西餐甚至傳統大菜館、酒店高級餐廳爭鳴。

到會增添氣氛

早年的富商多居住在面積宏大的別墅或巨宅，喜歡在私邸設宴款待嘉賓，由包辦館（專營包辦筵席，老一輩稱之為「大鏞館」）上門服務。位於堅道的曹錦泉和歐燦記，便是業界當中的代表。有些洋人入鄉隨俗，也光顧包辦館辦中式筵席，「不少包辦館，因具有上乘的烹調技巧，受到上流社會欣賞。在 1960 及 1970 年代，捷成洋行的大班及二班，在半山的私邸宴客，便由位於波斯富街的悅興大排筵席，悅興當時已由包辦館蛻變為酒樓。」（《香江知味：香港的早期飲食場所》，鄭寶鴻編著）

相反，有些華人則喜歡光顧酒店西餐到會服務。曾任職半島酒店吉地士餐廳的資深西廚黃四根師傅便先後到過許世勳、何世禮、馮秉芬家中為他們烹調西餐：「1950 年代，很流行到會，我們要帶齊爐具、食材及所有餐具，到現場烹煮。當然，到會的餐單沒有餐廳裡那麼複雜，菜單皆由設宴主人決定，現場賓客沒得選擇。大多數都是做套餐，四至五道菜，不做自助餐。」

有時，到了貴客大宅，師傅們也會一顯身手，在宴會廳炮製美食，搞搞氣氛，「那個年代，我們會先在廚房將黑椒牛柳預備好，並處理好一些步驟，然後到餐樓再兩邊煎一煎，灑點白蘭地，讓火焰燒起來，很好看，賓客都拍手叫好，氣氛也隨之熱鬧起來。」說起往事，黃師傅津津樂道。

正統西餐價高一等

引入人才

雖說中西餐從此並行發展，但西餐始終價高一等，究其原因有二，就是食材和人才。首先說說人才方面，香港傳統西餐的主要發源地是為外籍人士提供服務的酒店，洋人到港旅遊常因水土不服、吃不慣中式食物而感不適。1950 年代，香港重光後，百業漸興，來港經商或旅遊的外籍人士漸增，對西餐的需求當然也隨之增加。當然，為了顧及目標顧客的口味，酒店要慎重選擇掌廚的師傅，為顧客提供正宗對味的西餐，「最初來港幫忙酒店開荒的一般都是來自瑞士的大廚。」凱悅國際（亞太區）有限公司大中華區資深顧問朱民康說：「因為當時香港仍處於殖民地時代，所以酒店所提供的西餐都是較適合西人口味的。除了瑞士之外，酒店亦從德國、意大利、法國等歐洲國家招聘大廚。」

曾於半島酒店任職多年、縱橫酒店業超過半個世紀、來自瑞士的 Felix Bieger，不但親歷半島在不同時代的蛻變，更見證了酒店業的成長。驀然回首，想起來港的經過，他仍然歷歷在目：「我於 1954 年來港。1945 年，在瑞士時我已開始在廚房工作，直至 1950 年通過考核，取得了廚師專業資格，才加入瑞士的酒店，後來輾轉間我得到了英國 P & O（鐵行）郵輪的工作機會，在一次往日本的旅途中，郵輪停泊香港，我與一位同事獲半島酒店一位廚師之邀，

到了半島欣賞香港風景，很榮幸地得到 Leo Gaddi 的接見。他是我的同鄉，於 1928 年由瑞士到香港半島工作，見面時他已晉升至管理階層了，他表示有意聘請我們，於是我們就回英國辭職，準備到香港半島就職。」

說到廚師，華洋待遇大不同，洋廚薪金甚至高達華廚的十倍。Bieger 擺一擺手說：「當時我們的月薪是 480 港元，不過決定來香港工作，並非因為薪金，而是我們真的喜歡香港，還有 Gaddi 這個人。其實，一簽簽下五年的合約，代價著實不小。要離開故鄉五年，最難的是如何向父母啟齒，而最令我遺憾的是當我正乘風破浪前往香港發展事業的路上，我的母親去世了。很可惜，見不到她最後一面。」

入口食材

一次偶然機會，成為了 Bieger 來港當廚師的契機。當時他二十四歲，來到半島時，與他一起工作的也是瑞士人，一個是行政總廚 Max Mosmann，另外還有 Thalmer 和 Hans Thörig。他憶述：「當時酒店求才若渴，很需要西餐相關人才，我們公司（香港上海大酒店集團）曾於 1960 年代從外國請來了六位切肉師，他們甚至會替酒店旗下的餐廳製造香腸，解決部分食材供應的問題。」

的確，在香港煮西餐，要入口足夠的食材乃一大問題，根據鄭寶鴻編著的《香港華洋行業百年：飲食與娛樂篇》記載，雖然開埠初期，已有多家經銷洋酒、奶類及肉類等洋貨、名為「辦館」的店舖，以批發生意為主，但來貨只限於向停靠香港港口的遠洋輪船船員購買攜來的少量貨品，然後再轉售予居港的外籍人士。然而，這並不足以應付西餐廳的需求。

「做西餐最大的問題是成本，幾乎所有食材都要進口，只是空運代價實在高昂，每公斤運費高達 100 港元，根本負擔不來，唯有兵分兩路，空運少量食材，同時大部分食材則從美國經船運到港，所以很多食材都是急凍的，例如牛肉，我們用的大都是由美國來的急凍牛肉（Frozen Beef），直到 1950 年代尾才有由澳洲空運而來的冰鮮牛肉（Chilled Beef）。至於雞和雞蛋，我們有時也會用本地的。」Bieger 回想起昔日的點滴，笑說：「記得有一年春天，我們在一家修道院（Trappist Monastery，本在薄扶林，現搬到大嶼山）買下火雞蛋，再交由修道院孵化及餵飼，那麼到了冬天感恩節到來時，我們就可以去取火雞來宰殺，作為感恩節大餐的主菜。想起來，我們還常常為牛油的不足而犯愁呢！當時主要的牛油入口商便是擁有龐大牧場和冰廠的牛奶公司。」

牛奶公司早於 1886 年成立，「在薄扶林區、沙宣道及雞籠

灣一帶擁有龐大的牧場和牛房。1892 年，在下亞厘畢道與雲咸街交界，建成一市區牛奶分發處（現藝穗會所在）。該分發處亦出售包括騷雞（已閹割的公雞）、雞項（未生過蛋的母雞）及金山鮮牛肉等各種肉類。其他公司的牛房則分佈於堅尼地城、跑馬地及九龍荔枝角等地。」（《香港華洋行業百年：飲食與娛樂篇》，鄭寶鴻編著）

早於 1960 年代便入行、親歷過香港餐飲業的起起跌跌，曾任香港賽馬會行政總廚的關鉅倉師傅回顧道：「當時買貨的多數是本地人。香港大酒店的買辦叫何添，何買辦；半島的是徐甜，徐買辦。西餐所用的肉類一定要是外國進口的凍肉，本地的豬、牛、羊都用不得，因為肉質不同。至於菜，例如甘筍及西生菜等可以用本地種植的，還有薯仔也是用本地的，但有些香港沒有的品種例如白蘆筍，便得從紐西蘭或意大利入口了。」

「還有一些比較耐放的蔬菜也從外國進口，例如椰菜仔。」黃四根師傅補充，並一語道出酒店餐廳價格昂貴的原因：「當時在酒店進餐一定貴，那裡的牛肉是冰鮮（Chilled）的，是空運來的，並非急凍船運，那些牛柳、西冷牛扒運到香港時仍是軟身的，烹煮時無需解凍，較新鮮，原汁原味。1960 年代，在半島的餐廳用餐，價錢的確高，但顧客卻可享受酒店的氛圍，以及高質的用料、餐具。」

西餐進一步普及： 出現中西並存局面

到了 1950 年代末 1960 年代初，旅遊業蓬勃發展，帶動酒店業的繁榮。「1955、1956 年間，有數艘大郵船載來多批人數以百計的豪客，在港九各地遊覽，聖若瑟學校及多間英文書院派出學生作陪導及翻譯，當局亦派警員保護。至 1958 年，香港已成為吸引大量遊客的『購物天堂』。」（《香港華洋行業百年：飲食與娛樂篇》，鄭寶鴻編著）於是，多家一級酒店如雨後春筍紛紛湧現，例如港島區的希爾頓和文華、九龍區的馬可李羅、百樂和總統（後來易名為凱悅）等先後於 1960 年代初開業。為增加競爭力，半島酒店更於 1966 年增設了噴水池，吸引市民及遊客往觀賞及拍照，而該酒店的勞斯萊斯車隊更是令人耳目一新的獨特服務。

「1960 年代酒店業發展迅速，而一般酒店都內設西餐廳，對廚房人手需求急增，職位增多，廚師可自由跳槽，為挽留員工，華人西廚的待遇亦大大改善，於 1960 年代初做『阿頭』的大廚月薪已升至約 600 港元，二廚亦高達 400 港元。」關師傅憶述。

而且，1960 年代在酒店以外開設的西餐廳亦愈來愈多，「當時，很多酒店名廚出來自立門戶，例如 Sammy's Kitchen，就是從希爾頓酒店出來的廚師開的，提供以扒類為主的餐點服務。1960 年代吃西餐變得更加普遍了，我們做『打工仔』的會跟著老闆去應酬，或者適逢老闆有朋友請吃飯，經常有機會出入西餐廳。香港經濟狀況漸入佳境，生活亦改善了，因此就連一般平民百姓都會萌生去試試吃西餐這高級玩意的念頭，1966 年開業的、比較平民化的波士頓，便成為香港市民的入門西餐廳，一味火焰

牛柳更是食客必試之選。」當時，令鄭寶鴻留下深刻印象的還有一名叫車厘哥夫的餐廳，「地下那層賣的是自家製的麵包和糖果，在一張約長二十呎的大長檯上面，鋪滿不同款式的麵包，足足有差不多一百種，任君選擇，陣容非常壯觀。靠牆還有幾個玻璃櫃，一格一格地放滿糖果，亦是任君選擇，琳琅滿目，實在賞心悅目。」

另一方面，外籍客人來到香港亦樂於一嘗中式餐飲的滋味，因此很多酒店亦設有中式餐館，或於西餐廳內提供簡單的中式菜式。Bieger 分享道：「香港某些酒店於 1950 年代起開始會印製遊覽指南，當中會為外籍遊客介紹著名的中式餐館及西式餐廳。半島酒店內的吉地士餐廳於 1953 年開業，一開始除了提供俄羅斯菜和歐洲菜外，還提供中餐。直至 1957 年，Marco Polo 餐廳開張，提供中餐的任務便交棒給同時提供中、西餐的 Marco Polo。」

香港就是這樣一個華洋雜處、中西交融的地方，除了會出現上述中餐寄生西餐廳的情況，亦有中西餐廳合體的景象，例如 1955 年由廣州酒樓大王譚傑南開辦的瓊華酒樓，樓高五層，便包括了餅家、西餐廳、中式茶樓、酒樓，還有夜總會。另外，著名華人行政總廚盧漢輝師傅，剛入行時任職於中環娛樂戲院樓上的藍天夜總會，做的是西餐，但同一地點日間搖身一變卻是經營中餐的京華酒家。中西餐的並行發展、和諧共處，證明香港是一個大熔爐，容許不同文化的滲入。隨著經濟發展，各國間海陸空交通的發達，香港飲食業漸趨多樣化，並延展著無限可能性。

2. East Meets West: The Parallel Development of Chinese and Western Cuisine

During the 1940s, China experienced a period of tremendous political and civil upheaval from the Japanese occupation to the civil war between the Communists and the Nationalists. The unrest prompted the exodus of tens of thousands of people to Hong Kong, who not only increased the labour pool in the city, but also brought a huge range of skills and funds. In fact the city's population grew from around 1.8 million in 1947 to around two million in 1951.

This influx led to a boom in the city, with the aviation and shipping sectors taking off and international trade blossoming.

Chinese and Western Cuisine Blossomed in Their Own Unique Ways

Immigrants Brought in a Diversity of Cuisine

The boom also led to an increased craving for modern Western lifestyles, and a gradual rise in the demand for Western food and beverages. Much of this was driven by successive waves of successful Shanghainese people, who had been moving to Hong Kong since the late 1930s, and already had a taste for a sophisticated Western lifestyle.

Western dining was considered fashionable, upper class, and part of the social scene for government officials and business people. So much so, that there were many rules governing the presentation of the food, dress code, dining etiquette, and the proper combinations of food and wine.

The first arrivals to take to Western cuisine were wealthy émigrés from Shanghai and Ningbo such as the RONG and TUNG clans – who had grown accustomed to the Western highlife on the Bund in Shanghai. There were also successful business people, prominent officials or public figures and they spurred a major increase in the popularity and availability of Western cuisine. And of course, to dine out in those days one had to dress the part, as such restaurants were high-class establishments, and thus display one's wealth, status and sense of fashion.

Business people, government officials and other members of high society placed a premium on entertaining in style, so high-end Western restaurants soon joined other renowned Chinese restaurants as the venues of choice for entertaining guests and talking business.

At the same time, the new Chinese Government was pursuing a policy of joint state-private management and advancing its nationalisation programme, so many companies from major mainland Chinese cities began to

set up offices in Hong Kong, driving a parallel development of Chinese culinary culture and customs, restaurants and Chinese-style taverns to that of Western cuisine.

In his book *A Century of Chinese-Western Industry in Hong Kong: The Food and Entertainment Industries*, the author CHENG Po Hung explains that, "Beginning in the 1950s, Chinese teahouses and restaurants entered a golden age, as people from many different Chinese provinces moved to the city and opened eateries across Hong Kong and Kowloon serving a wide variety of Beijing, Tianjin, Shanghainese, Sichuan and Cantonese cuisines."

Small eateries, teahouses and restaurants serving the cuisine of every province and city blossomed. This not only provided places where the new wave of immigrants could enjoy food from home, but also the chance for locals to try delicious new provincial Chinese cuisine.

As the Chinese eateries became so firmly established, they were soon providing serious competition for the Hong Kong-style Western dining establishments, and even the traditional *dai choi koon*, and high-end restaurants in hotels.

Enlivening the Atmosphere of Catering Services

In the early days, many of the wealthiest business people in Hong Kong lived in huge villas or mansions, and liked to entertain guests at their private residences by hiring banquet catering services (so-called *bao ban koon*, referred to as *dai ngau koon* by the older generation).

Tso Kam Chuen and Au Chan Kee were two celebrated caterers with a business on Caine Road. Westerners who followed the "when in Rome" philosophy also patronised the *bao ban koon* for Chinese-style banquets. "Many *bao*

ban koon produced exceptional cuisine that was greatly admired in high society. During the 1960s and 70s, Jebesen & Co.'s head and second in command would provide banquets to guests in their Mid-Levels residences.

"These huge feasts were provided by Yuet Hing Restaurant on Percival Street. By that time, Yuet Hing Restaurant had already grown from being a *bao ban koon* into a fully-fledged restaurant." (CHENG Po Hung, *Early Hong Kong Eateries*)

Equally, some Chinese liked to enjoy the Western-style catering services of Hong Kong's major hotels. WONG See Kun, formerly a senior chef at Gaddi's in The Peninsula Hotel, cooked at the homes of prominent figures including HUI Sai Fun, HO Shai Lai and Sir Kenneth FUNG Ping Fan. WONG explained, "In the 1950s, it was very popular to have catering services at home, so we had to bring all our cooking gear, ingredients, and all the tableware and cutlery with us and cook on site. Of course, the menus weren't as complicated as in a restaurant, as the dishes were already chosen by the host and the guests had no choice. Most of it was à la carte with four or five courses, rather than buffets."

Sometimes, the chefs would also put in a personal appearance in the banqueting rooms, and could be expected not only to prepare magnificent dishes, but also to create an exciting atmosphere. As Chef WONG fondly recalled, "In those days we would start in the kitchen by getting the pepper steaks ready, and doing some of the other preparation, then we would do the frying in the dining room, throw a little brandy on so that flames would shoot up and it looked nice. The guests would applaud and cheer, so it would make the atmosphere livelier as well."

The High Price of Authentic Western Cuisine

Bringing in Talent

Although Chinese and Western cuisine in Hong Kong had developed in parallel from this point, Western cuisine was always a step up in terms of price for two main reasons: the availability of ingredients and the availability of cooking talent. Turning first to the issue of talent. Traditional Western food in Hong Kong started in hotels that catered to foreign clientele, particularly those who were uncomfortable in the local environment and unaccustomed to Chinese cuisine. Businesses of all kinds thrived in Hong Kong during the 1950s following liberation from Japanese rule. The number of foreigners visiting Hong Kong for business or pleasure steadily increased, boosting demand for Western food. Of course, in order to cater to the tastes of their target clientele, hotels had to carefully select head chefs capable of delivering authentic and appropriate food to their customers. “The first chefs to come and lay the groundwork for hotels were from Switzerland,” explained Larry TCHOU, Senior Advisor - Greater China at Hyatt International-Asia Pacific, Limited. “As Hong Kong was still a colony, the Western food provided by hotels was designed to cater more to the tastes of Western people. Besides the Swiss, hotels also recruited chefs from a number of European countries including Germany, Italy and France.”

Swiss chef Felix BIEGER worked at The Peninsula Hotel for many years and has more than half a century of experience of the hotel industry, so he has witnessed how The Peninsula has changed over different eras, as well as how the hotel industry itself has grown. Looking back on his experience of coming to Hong Kong, he said that the

memories are as vivid as if they were yesterday. “I came to Hong Kong in 1954. I had already started working in kitchens in Switzerland in 1945, but I didn’t start working in hotels in Switzerland until 1950, when I passed the tests and qualified as a chef. I later somehow ended up getting a job opportunity on the British P&O cruise ships. On one journey to Japan, our ship docked in Hong Kong and a colleague and I were invited to see The Peninsula Hotel and the sights of Hong Kong by one of the chefs at the hotel, where we were honoured to be greeted by Leo GADDI. He was from the same place as me and had left Switzerland to work at The Peninsula Hong Kong in 1928. By the time I met him he had already been promoted to management level. He expressed an interest in hiring us, so when we got back to Britain, we resigned and prepared to take up jobs at The Peninsula.”

As the conversation turned to the huge differences in salary between Chinese and Western chefs, with Western chefs earning as much as ten times the salary of Chinese chefs, BIEGER waved his arms and said, “We earned HK\$480 per month at the time, but we didn’t decide to come to Hong Kong for the money, but rather because we genuinely liked Hong Kong, as well as GADDI. Signing a five-year contract was actually quite a price to pay. You had to be away from home for five years, which was particularly hard to explain to my parents, and I still feel very sad when I think that my mother passed away just after I had sailed for Hong Kong. It was a great pity that I didn’t get to see her one last time.”

Bringing in Ingredients

This chance meeting for BIEGER ended up giving him the opportunity to become a chef in Hong Kong. When he came to The Peninsula at just 24, the people he worked with there were also Swiss, including head chef Max MOSMANN, THALMER and Hans THÖRIG. He recalled that, “Hotels were desperate to recruit at that time and there was a lot of demand for talent who could prepare Western food in particular. In the 1960s, our company (The Hong Kong and Shanghai Hotels Limited) even went as far as to recruit six butchers from abroad to make sausages for the hotel’s restaurants and solve some of the issues with the supply of ingredients.”

Bringing in sufficient quantities of ingredients was in fact a major problem for cooking Western food in Hong Kong at the time. According to *A Century of Chinese-Western Industry in Hong Kong: The Food and Entertainment Industries* by CHENG Po Hung, there were numerous shops selling Western alcoholic beverages, meat, dairy products and so on in the early days of Hong Kong. These small imported commodity shops were called “*baan koon*” and they mostly did wholesale business. They relied on buying the small quantities of goods brought over by ocean liner crews and reselling them to foreigners living in Hong Kong. However, the supply was nowhere near adequate to supply the needs of Western restaurants.

“The biggest problem with making Western cuisine was the cost. Virtually all the ingredients had to be imported, but the cost of air freight was astronomical – as much as

HK\$100 per kilo, which was simply unaffordable. The only way to do it was to split things into two routes: we imported a small amount of ingredients by air, but most of the ingredients were shipped in from the US, so most of them were flash frozen. For example, for beef, we used frozen beef from the US until the late 1950s, when we started to get chilled beef flown in from Australia. For chicken and eggs, we would sometimes also use local produce.” Laughing as he recalled days gone by, BIEGER continued, “I remember one spring we bought turkey eggs from a monastery (the Trappist monastery was originally located in Pokfulam, but has now moved to Lantau Island) and had the monastery hatch them and feed the birds, so that we could go back at Thanksgiving to collect and slaughter them for Thanksgiving dinner. Thinking back, we often used to get very stressed about not having enough butter! Our main butter importer at the time was Dairy Farm because they had huge farms and an ice factory.”

Dairy Farm was founded in 1886 and “had a farm and cowsheds in the Pokfulam, Sassoon Road and Kellett Bay areas. In 1892, the company built a downtown distribution centre at the intersection of Lower Albert Road and Wyndham Street (now the location of the Fringe Club), from where it sold a variety of meats including capon (castrated cockerels), pullet (young hens that have not yet laid eggs) and fresh US beef. Other companies had cowsheds in Kennedy Town, Happy Valley, and Lai Chi Kok in Kowloon” (CHENG Po Hung, *A Century of Chinese-Western Industry in Hong Kong: The Food and Entertainment Industries*).

Western Cuisine Grows in Popularity: Chinese and Western Cuisine Thrive Side by Side

KWAN Kiu Chong, a former head chef at the Hong Kong Jockey Club who has experienced the ups and downs of the Hong Kong catering industry since he went into the business in the 1960s, reflected that, “Most buyers at the time were local people. The buyer at The Hong Kong Hotel was called HO Tim, or Buyer HO; at The Peninsula it was TSUI Tim, Buyer TSUI. The meat for Western food had to be imported frozen meat; local pork, beef and lamb were not appropriate, as the meat had a different texture. In terms of vegetables, we could use locally grown carrots, lettuce and potatoes, but we also had to import some varieties that weren’t available in Hong Kong from New Zealand or Italy, like white asparagus.”

“We also imported vegetables that could be stored for longer, such as Brussels sprouts,” added Chef WONG See Kun. He went on to explain why hotel restaurants were so expensive. “It was expensive to eat at the hotel then, as we used chilled beef that was flown in, rather than flash frozen and shipped. Those beef fillets and sirloin steaks were still soft when they arrived in Hong Kong and you didn’t have to defrost them, so they were fresher and the real flavour was preserved. In the 1960s, it was rather expensive to dine at The Peninsula restaurant. But the customers could enjoy the atmosphere of the hotel, as well as the higher quality ingredients and tableware.”

By the late 1950s and early 1960s, the burgeoning travel industry had stimulated a period of great prosperity in the hotel business. “Between 1955 and 1956, several large cruise ships brought wealthy visitors to Hong Kong in their hundreds to sight-see in Hong Kong and Kowloon. St Joseph’s College and a number of English colleges sent students to serve as guides and translators, while the authorities also assigned police to provide protection. By 1958, Hong Kong had become a ‘shopping paradise’ that attracted large numbers of visitors.” (CHENG Po Hung, *A Century of Chinese-Western Industry in Hong Kong: The Food and Entertainment Industries*) As a result, top-class hotels began to spring up throughout the territory, including the Hilton and the Mandarin Hotel on Hong Kong Island, the Marco Polo, the Park Hotel and the President Hotel (later renamed the Hyatt Regency) in Kowloon, all of which were built in the early 1960s. To bolster its competitiveness, The Peninsula added a fountain in 1966, drawing in crowds of residents and visitors to enjoy the spectacle and take photos, while the hotel’s fleet of Rolls Royce cars also provided a unique service, making people feel grand and new.

“The hotel business developed very rapidly in the 1960s and most of the hotels had Western restaurants in them, which meant that they had to increase the number of kitchen staff very rapidly. As the number of positions increased, chefs could switch jobs as they liked. In order to retain staff, the salaries of Chinese chefs cooking Western food had increased greatly. By the early 1960s, head chefs were earning around HK\$600 per month, and sous chefs around \$400,” Chef KWAN recalled.

The 1960s also saw the opening of an increasing number of Western restaurants outside hotels. “At that time, many famous hotel chefs opened their own places, such as Sammy’s Kitchen, which was opened by the chef from the Hilton and specialised in steaks. Eating Western cuisine became more commonplace through the 1960s, and those of us who worked as ‘hired hands’ went out with the boss to socialise, or sometimes the boss’s friends would invite us to dinner, and we would often have the chance to go to Western restaurants. Hong Kong’s economy was gradually strengthening and the quality of life was also improving, so that even ordinary people had the idea of going out to try Western cuisine, something that had been regarded as very fancy in the past. When the relatively affordable Boston Restaurant opened in 1966, it became the ‘entry-level’ kind of Western restaurant for Hong Kong residents – the beef brochette flambé was a must for the diners of the era.” CHENG Po Hung was also impressed by a restaurant called Cherikoff. “They sold their own bread and sweets on the ground level, with nearly a hundred different types of bread laid out on a huge bench about 20 feet long for the customers to choose from, which was a very impressive sight. There were also glass cabinets leaning against the walls packed with sweets, so that the customers could choose for themselves; it was an impressive display that looked wonderful and brought a smile to your face.”

Foreign visitors to Hong Kong were equally eager to experience the flavours of Chinese cuisine, so many hotels added Chinese restaurants or began to offer basic Chinese dishes in their Western restaurants. BIEGER explained, “Starting in the 1950s, some Hong Kong hotels

began printing their own guidebooks, which they used to introduce foreign visitors to famous Chinese restaurants and Western eateries. When Gaddi’s first opened in The Peninsula Hotel in 1953, it not only served Russian and European cuisine, but also Chinese food. This continued until the Marco Polo restaurant opened in 1957, when the task of providing Chinese cuisine was given to the Marco Polo, which also served Western food.”

Hong Kong is a place with mixed cultures from both East and West. The above are just a few examples of how Chinese cuisine could exist within Western restaurants. In fact, there were also situations where Chinese and Western restaurants co-existed in a single entity. One notable example was the King Wah Restaurant. This was a five-storey building opened in 1955 by the wealthy Cantonese restaurateur TAM Kit Nam. The building included a bakery, a Western restaurant, a Chinese teahouse, a Cantonese Restaurant, and even a nightclub. There was also another nightclub called the Blue Sky, located right above the Entertainment Theatre in Central, where the famous Chinese executive chef Peter LO worked at the beginning of his career. The club served Western food at night, but during the day it was transformed into the King Wah Chinese Restaurant. This parallel development and harmonious coexistence of Chinese and Western cuisine proved that Hong Kong is a giant melting pot that embraces many different cultures. As the economy developed and countries have become better connected through air, sea and land transport, Hong Kong’s catering industry has become ever more diverse and continues to demonstrate its infinite potential.

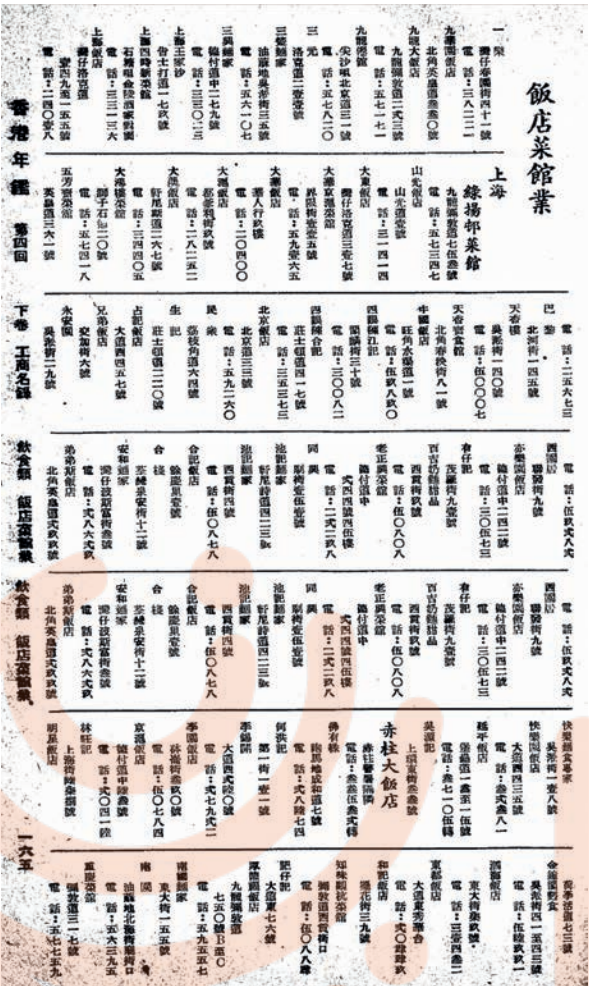
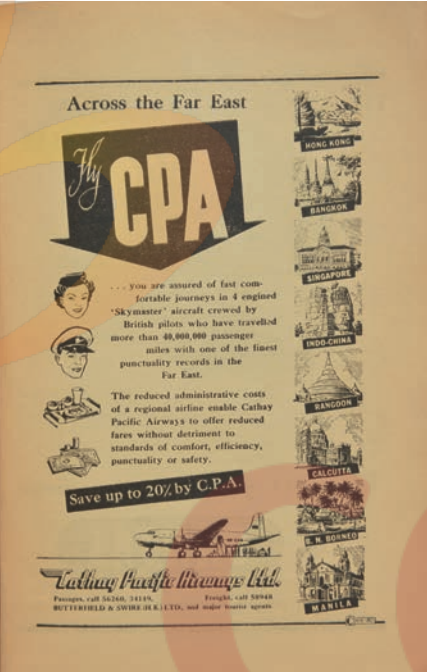
2.2 Estimated Total Population		
Year	Mid-year	End-year
1947	1,750,000	1,800,000
1948	1,800,000	1,800,000
1949	1,857,000	1,860,000
1950	2,237,000	2,060,000
1951	2,015,300	2,070,000

1940年代，國內政局動蕩，引發移居香港的人潮，單是1947至1951年期間，香港人口便增加了超過百分之十，這些移民原來的飲食習慣也給引入香港。（資料來源：《Hong Kong Statistics》1947-1967）
In the 1940s, China experienced a period of tremendous political upheaval which caused a large number of immigrants to move to Hong Kong. Between 1947 and 1951, Hong Kong's population increased by more than 10%. These immigrants also brought to Hong Kong their original eating and drinking habits. (Figures: Hong Kong Statistics 1947-1967)



香港的航空業發展，始於1936年首間商業航空公司開始提供往來香港的航班。1950年代，啟德機場跑道延伸及整體擴建工程先後完成，航空業漸趨發達，國際間貿易較以前頻繁，也為香港帶來更多遊客。這為西式飲食在香港漸漸興起埋下伏筆。圖為1953年出版的觀光購物指南，當中可找到多間航空公司的廣告。

As the first commercial airline launched new routes to and from Hong Kong in 1936, Hong Kong's aviation industry started to take off. In the 1950s, after the extension of the Kai Tak runway and completion of its expansion work, the aviation industry began to flourish. International trade started to blossom and more visitors came to Hong Kong. This also marked the beginning of the growth of Western dining in Hong Kong. This travel and shopping guide was published in 1953, and a number of airline advertisements can be seen inside.

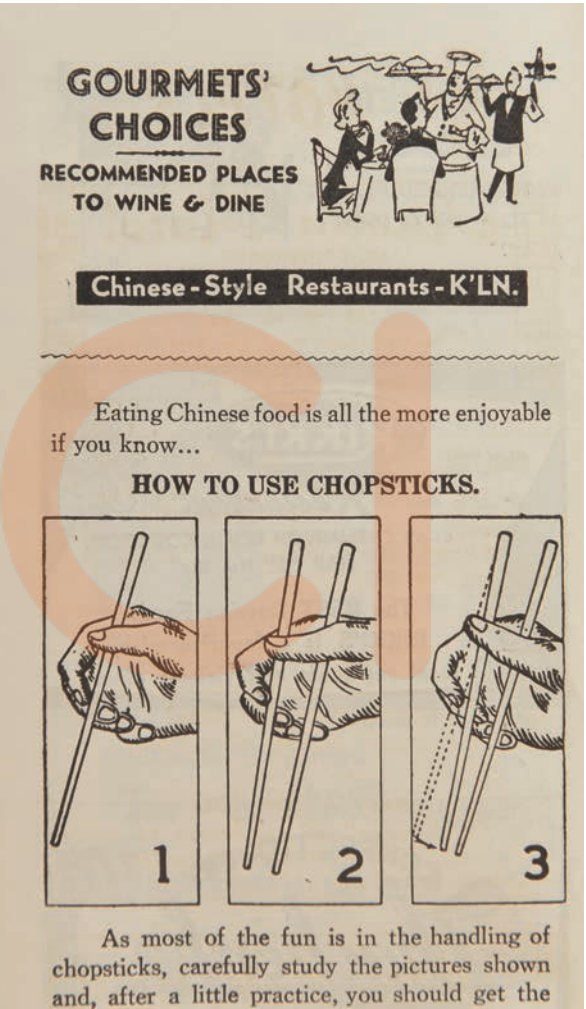


1950年代，酒樓、酒家的發展步入黃金期，旅遊指南亦會以專頁羅列中式餐館，有些更圖文並茂，向外國遊客介紹筷子的使用方法、中式餐飲特色等資訊。

During the 1950s, teahouses and restaurants were flourishing. Chinese eateries were featured in travel guidebooks. Some guidebooks even explained how to use chopsticks and provided other information on Chinese cuisine.



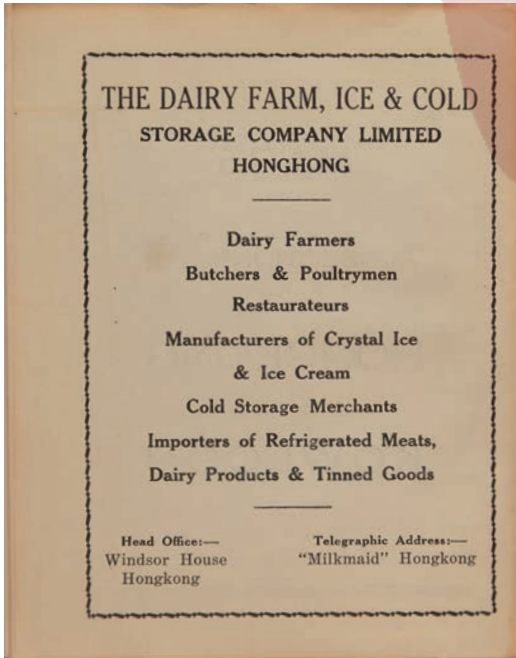
老正興是當年一家著名的外江菜館，標榜供應正宗滬菜，更聘駐場歌手娛樂食客。（圖片：1953年4月30日《大公報》）
Lo Ching Hing was a famous provincial cuisine restaurant during that time. It sold mainly authentic Shanghaiese food and even hired singers to provide entertainment for the diners. (Photo: Ta Kung Pao, 30 Apr 1953)



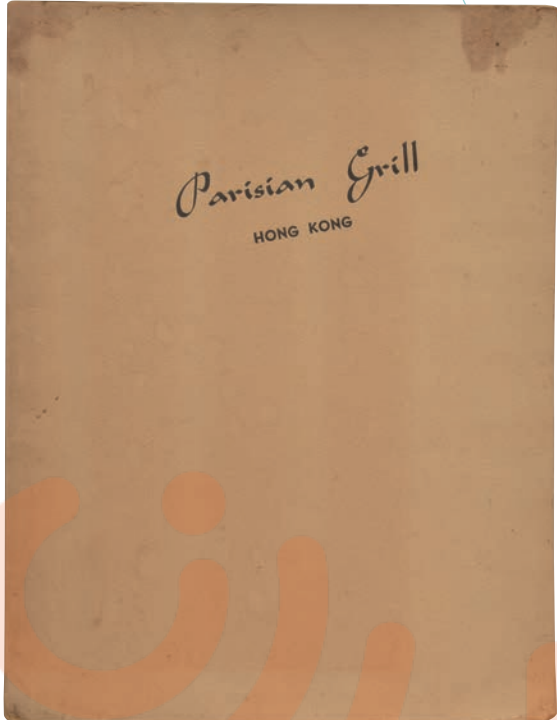


牛奶公司於1886年成立，在薄扶林一帶擁有大型牛棚。圖中的八角形牛棚，現為香港演藝學院伯大尼古蹟校園的惠康劇院。 Dairy Farm was founded in 1886. It owned large-scale cowsheds in the Pokfulam area. The octagon-shaped cowshed in this photo is now the Wellcome Theatre at the Béthanie Heritage Campus of the Hong Kong Academy for Performing Arts.

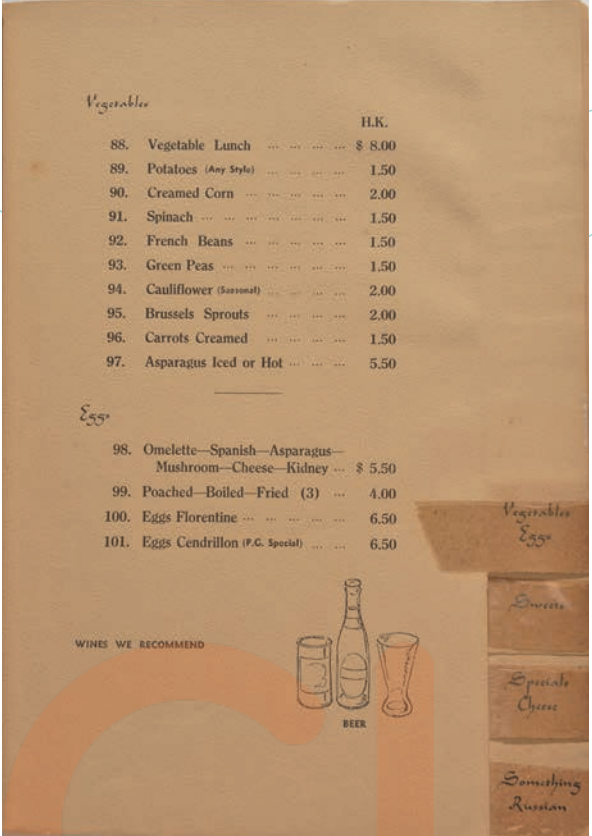
牛奶公司於1892年設立的市區發行及銷售處，除分發牛奶製品，亦出售各種肉類。所在現為藝穗會。（圖片：鄭寶鴻提供） In 1892 Dairy Farm established a downtown distribution centre. Not only did it distribute milk products, it also sold various kinds of meat. The location is now the Fringe Club. (Photo: courtesy of CHENG Po Hung)



1950年代，在香港做西餐，食材來源是一大問題。除了從外地進口急凍及冰鮮肉類，部分食材如雞蛋、牛油等，亦依賴本地商號供應，而當時主要的牛油供應商便是擁有龐大牧場和冰廠的牛奶公司。 In the 1950s, getting the right ingredients was a major challenge for the preparation of Western cuisine in Hong Kong. Other than importing flash-frozen and chilled meats, some ingredients such as eggs and butter had to be supplied locally. At that time, the major butter supplier was Dairy Farm which owned huge farms and an ice factory.



早年西餐廳所用的肉類一定由外國進口，蔬菜或會用本地種植的，但要供應香港沒有的蔬菜品種，就得從紐西蘭、意大利等地引入了。 The meat used in Western restaurants in the early days was all imported, but vegetables were usually locally grown. A lot of restaurants also offered types of vegetables which were not available in Hong Kong, and those would have to be imported from places like New Zealand and Italy.



（上圖）刊載於旅遊指南的半島酒店吉地士餐廳廣告。吉地士於1953年開業，早年除西餐外亦提供中餐，到了廣告刊載的1958年，提供中餐的任務已交棒予Marco Polo餐廳（右圖），吉地士改為只供應精緻歐洲大陸菜。 (Photo above) An advertisement for Gaddi's restaurant at The Peninsula Hotel published in a travel guidebook. Gaddi's was opened in 1953. In the early days, it offered both Western and Chinese cuisine. By the time this advertisement was published in 1958, Chinese cuisine was being handled by Marco Polo restaurant (photo on the right) and Gaddi's evolved to offer only fine continental cuisine.

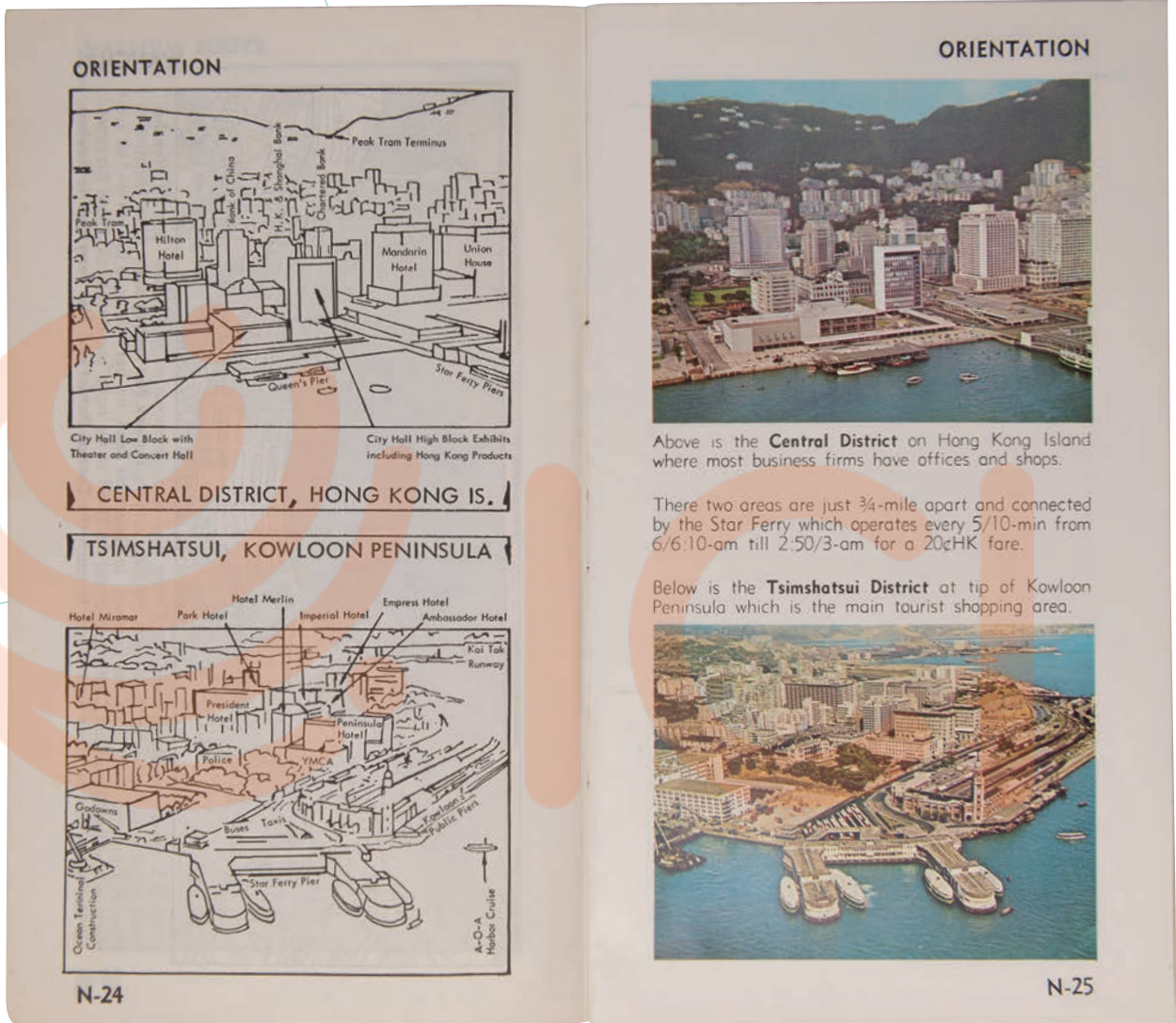




來自瑞士的Felix Bieger是香港酒店業的老行尊。他於1954年來港，入職半島酒店當廚師，對昔日做西餐所面對的困難，如成本高昂及食材採購等，瞭如指掌。（圖片：南華早報）
Felix BIEGER, who hails from Switzerland, is a veteran of the Hong Kong hotel industry. He came to Hong Kong in 1954, and was a chef at The Peninsula Hotel. He has a very good understanding of the challenges of preparing Western cuisine in the old days, such as high costs and issues with getting the right ingredients. (Photo: SCMP)

Gaddi's			
Hors-d'oeuvres		Rôtis et Grillades	
CAYAR BELUGA FRAIS (For twelve persons) Fresh Beluga caviar (per 30gr)	185.00	SALADE DE LANGOSTES AVEC TRUFFES HARICOTS VERTS ET ARTICHAUTS Lobster salad with truffles, beans and brich artichokes	185.00
TERREUX DE FOIE GRAS D'OE FRAIS PERRICHONNE Fresh goose liver with truffles	55.00	BITTES FRAICHES (per 100gr) Large size fresh beef steaks (per 100gr)	7.00
SALMON ECOSSED FINE Scotch smoked salmon	40.00	FOND D'ARTICHAUT ENRICO Fresh artichoke with mushroom au gratin	30.00
JAMBON CRU ET BELLON Worcestershire ham and onion	25.00	CHIPS AUX CARRES Potatoes with onion	30.00
SALADE AUX AGUILLETTES DE PIGEON Salad combination	45.00	FILET DE BOEUF AU POIVRE Black pepper steak	70.00
POLAGES ET CONSOMMÉS		ENTRÉES	
CONSUMME DE TORTUE LADY CURZON Turtle soup Lady Curzon	20.00	MINON DE VEAU POEE AUX TRUFFES Veal fillet in white sauce	85.00
BOQUE DE BOMARD A L'ARMAGNAC Lobster soup with Armagnac	30.00	PAUETTE DE VEAU COUONNE Paquette of veal with squash	55.00
CONSUMME DE QUEUX DE BOEUF AU RERESVION Clear veal soup with sherry	15.00	ROGNON DE VEAU AU CONCOMBRE Veal kidney in Rognon sauce	55.00
SOUPPE AUX NIDS D'IBRONDELLES Swallow nest soup	20.00	RACOUT DE QUEUX DE BOEUF Ox-tail stew	45.00
POISSONS ET CRUSTACÉS		BLANC DE VOLAILLE AU NOILLY SUR LIT DU POIREAU Chicken breast in Noilly Prat sauce and herbs	50.00
SOLE DE DORVILLE FARCIE AU FOIE GRAS Dorset sole stuffed with goose liver	75.00	SUPRÊME DE VOLAILLE KEEV Chicken breast with wild rice	60.00
ESCALOPES DE TURBOT AUX PETITS LÉGUMES Pine fish fillet of turbot	65.00	POULARDE SOUVAROFF Grain duck, perennials	135.00
GAROPPA A L'ANETH EN PAPILOTE Fillet of garoppa with dill	50.00	PIGEON FARCIE A L'YVONNE OLIVER Stuffed pigeon with goose liver	80.00
COQUILLES SAINT-JACQUES AUX ESPAGNOLS Scallops with spinach	55.00	CHALLES FARCIES AU RIZ SAUVAGE Stuffed quail with wild rice	60.00
CREVETTES ROSES GRILLÉES Grilled fresh king prawns	55.00	Légumes et Salades	
CREVETTES ROSES AU XERES King prawns in sherry	60.00	LÉGUMES ET SALADES FRAICHES Long prawns in sherry	10.00
LANGOSTES AUX TRUFFES ET SAUCE AMERICAINE Lobster with truffles and sauce Americaine	50.00	SALADE ASSORTIE GADDY'S Assorted salad combination	15.00
BOULEGARDE MARBELLANE Sautéed mushrooms	55.00	SALADE DE CHAMPIGNONS AU XERES Raw mushrooms salad	15.00
RIZ SAUVAGE Wild rice	18.00		

早年吉地士餐廳的餐牌，可見一款主菜索價近百元。在酒店餐廳進餐價格昂貴的原因，其一是使用成本高昂的空運冰鮮肉，而非船運的急凍肉類。
A menu from Gaddi's in the early days. It can be seen that a main dish cost almost a hundred dollars. One of the reasons for the high price, was because they used chilled meats which were flown in from overseas, rather than using cheaper shipped in flash-frozen meats.



1950年代末至1960年代初，香港旅遊業蓬勃發展，新酒店相繼投入服務，其他酒店亦投入資源改善設施。維多利亞港兩岸屬大型酒店林立的區域，港島有希爾頓、文華等，九龍除了營運多年的半島酒店，還有百樂、總統等新酒店。
From end of the 1950s to the early 1960s, the Hong Kong tourism industry was blossoming. While more new hotels were opening, many existing hotels also spent great efforts in improving their facilities. Most hotels were clustered on both sides of Victoria Harbour. On the Hong Kong Island side, there were the Hong Kong Hilton and the Mandarin; while on the Kowloon side, The Peninsula had been there for quite some years, plus new hotels like the Park Hotel and the President Hotel.

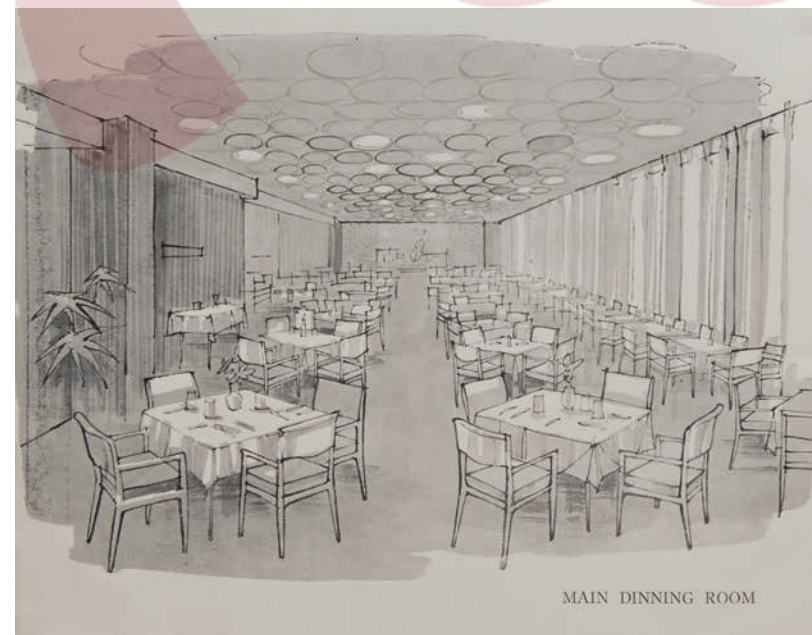
這些宣傳品分別來自文華酒店、帝國酒店、國賓酒店及帝后酒店，皆於1950至1960年代香港旅遊業急於發展、酒店不足的情況下落成啟用。

These promotion items were from the Mandarin, the Imperial, the Ambassador and the Empress hotels. All these hotels were founded in the 1950s and 60s, during a period when the tourism industry was developing so rapidly that there was a shortage of hotel rooms.



百樂大酒店於1961年開幕，擁有四百餘間客房及大型餐廳。主持開幕儀式的周錫年爵士在特刊中賜序言，提到「香港素有東方之珠之美稱，娛樂設備，已漸普遍至旅遊事業，近始露其萌芽，既具曙光，日趨美景……」可窺見當年香港旅遊業前景光明。

The Park Hotel opened in 1961. It had more than 400 rooms, plus large restaurants. From the foreword written in Chinese, by the Hon. Sir Sik-Nin CHAU in its grand opening pamphlet, "Hong Kong is named the Pearl of the Orient and it is filled with all kinds of entertainment with more visitors coming in recent years..." This showed how prosperous it was during those days and that the tourism industry was booming.



酒店一般設有西餐廳，故對廚房人手需求大增，令華人西廚的待遇大大改善。（圖片：南華早報）

Hotels usually have Western restaurants and hence created an increased demand for kitchen hands. This in turn significantly improved the remuneration of Chinese chefs in Western kitchens. (Photo: SCMP)



半島酒店於1966年增設噴水池，吸引遊客；更特設勞斯萊斯車隊接送，服務保留至今，象徵尊貴享受。圖為1990年代的半島酒店。（圖片：星島日報）

The Peninsula Hotel added a fountain in 1966 and has since attracted many visitors. Its Rolls Royce fleet was a symbol of prestige, and is still in use today. This photo shows The Peninsula in 1990. (Photo: Sing Tao Daily)



1963年的文華酒店餐室。那時出入酒店用餐是品味的象徵，客人一般都會穿得光鮮亮麗，男士穿西裝、女士穿裙子是最基本。（圖片：香港特別行政區政府）

The café of the Mandarin Hotel in 1963. In those days, dining at hotels was a symbol of style. So diners would usually dress up. Men in suits and women in dresses were just the basics. (Photo: The HKSAR Government)

1960年代以後，酒店外開設的西餐廳也遍地開花。圖為攝於1977年的Peacock and Pheasant餐廳，提供法、意、俄食物，裝潢優雅。（圖片：南華早報）
After the 1960s, Western restaurants blossomed everywhere outside hotels. This photo was taken in 1977 at the Peacock and Pheasant Restaurant. It offered mainly French, Italian and Russian foods with elegant decorations. (Photo: SCMP)



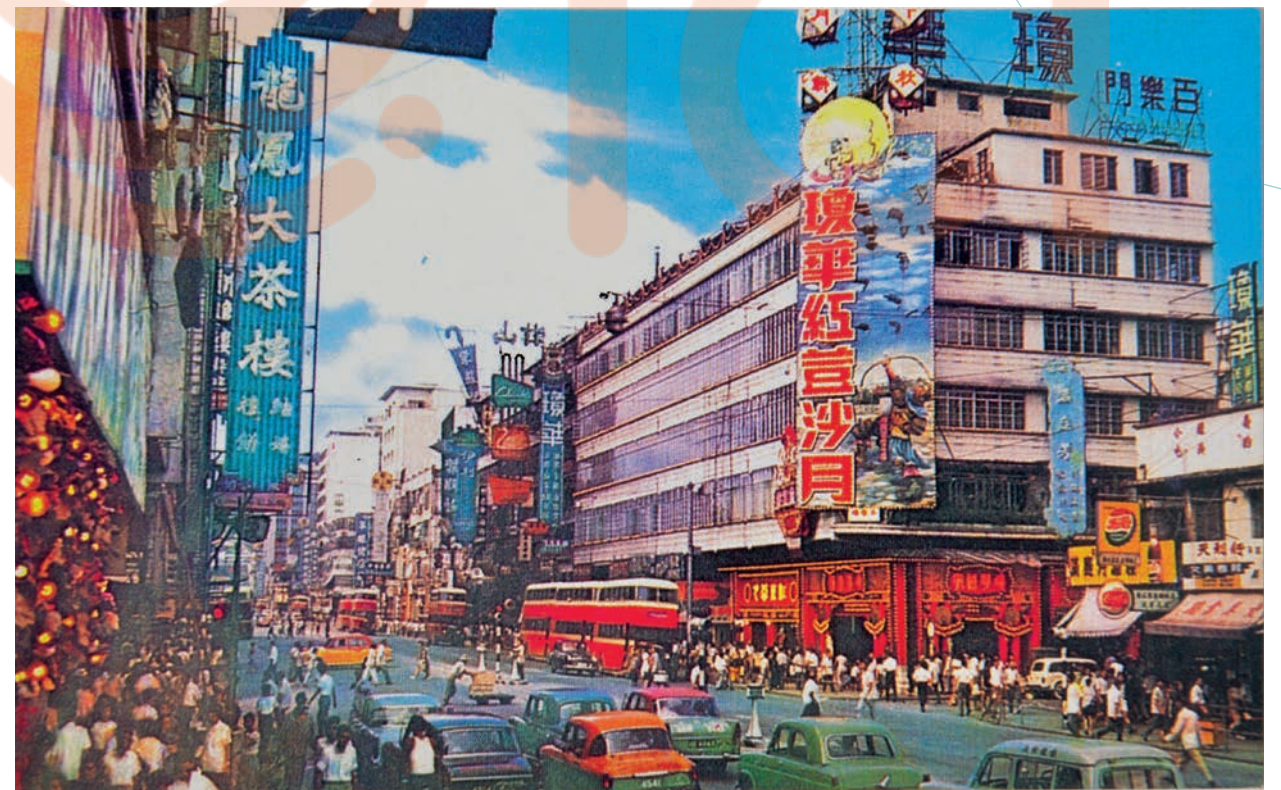
香港酒店業商會為各大酒店製作的旅遊指南，1960至70年代出版，內容涵蓋香港歷史、地理以至購物、餐飲，當中介紹了一些酒店以外的西餐廳。
Travel guides produced by the Hong Kong Hotels Association. Published in the 1960s and 70s, the content covers the history of Hong Kong, and geographical, shopping and dining information. They also introduced Western restaurants outside hotels.



1966年開業的波士頓餐廳屹立至今，主要提供鐵板扒餐，價錢親民，最著名的菜式是「火焰牛柳」，上桌時才淋酒、點火，收先聲奪人的效果。圖片攝於2007年。（圖片：星島日報）
Opened in 1966, the Boston Restaurant is still in operation today. They mainly offered set meals on sizzling plates. Their signature dish is beef brochette flambé. When served, wine is poured onto it and a fire is lit. The effect was rather spectacular. This photo was taken in 2007. (Photo: Sing Tao Daily)



令鄭寶鴻印象難忘的車厘哥夫，除設餐廳，還有一層專賣麵包及糖果。款式達上百種，統統陳列出來供顧客選擇，場面壯觀。
Cherikoff gave CHENG Po Hung lots of memories. In addition to its restaurant, there was one storey in the building where over a hundred kinds of bread and candies were displayed and sold. It was quite an impressive scene.



1955年開設的環華餐廳，樓高五層，集中式茶樓、西餐廳、餅家於一身。在香港，中西餐早就開始並行發展，近年飲食業更趨多元化，是名副其實的「美食天堂」。環華餐廳所在的彌敦道，還有專門提供俄羅斯菜的ABC（愛皮西）飯店（見第34頁圖片）。
Opened in 1955, the King Wah Restaurant was a five-storey building with a Chinese teahouse, a Western restaurant, and a bakery, all in one place. In Hong Kong, Chinese and Western cuisine developed in parallel at a very early stage. In recent years, the catering industry has become more and more diverse and Hong Kong is now truly a "food paradise". In Nathan Road, where the King Wah was, there was also an ABC Restaurant which offered Russian cuisine. (See the photo on p.34)



圖片 Photo：英文虎報 The Standard

三、百花齊放： 餐飲形式的變革與環球美食的進駐

自開埠以來，香港作為內地與外埠通商往來的中轉站，各式各國人士匯集，為應付外來過客的需求，早期香港已出現林林總總、各具特色的飲食場所，不過仍以迎合廣東人口味為主。隨著商業往還的頻繁，各國西餐進駐香港，與本土融和；後來更因內地政治因素促成了「外江菜館」南來。

「外江菜館」乃香港人對京滬川等外省菜館的稱謂。在 1960 年代以前，尤其是 1949 年前後，已有不少各省各地的菜館，包括不少內地著名食肆，紛紛來港扎根或開分店，供應北京填鴨、小籠包、銀絲卷等具外省風味的食品。

1960 至 1970 年代，香港的經濟活動漸趨工商業化，不少外資公司皆於香港投資設廠，前來香港經商的外籍人士數量進一步增加，酒店業、旅遊業蓬勃，香港市民不論男女，工作機會多了，收入大增，生活質素自然隨之提升，為飲食業帶來極大商機，最後走向百花齊放的局面。

「在今天的香港，我們可隨處找到高級食肆，去品嚐各方各地的菜式；走進港式的茶餐廳，又可享受到廉價的中西式小吃。」香港大學美術博物館前總監楊春棠於《香江知味：香港的早期飲食場所》書中序言如是說：「香港人好吃，不祇嘗盡中國各地風味，也追求外國美食。飲食事業愈國際化，香港經濟愈進步，社會便愈繁榮。」

餐 飲 形 式 的 變 革

「到了 1980 年代初期，中國開放，商機處處，飲宴的機會亦復不少。但整體來說，總不及 1960、1970 年代的風光。山珍海味價格飛漲為原因之一，最主要是大部分大師傅們缺少了『慢工出細貨』的傳統閒情逸致。」（《香江知味：香港的早期飲食場所》，鄭寶鴻編著）

可見，社會繁榮產生了後遺症，便是生活急促，坐下慢慢享用一個西式晚餐、細味點心歎歎茶成為奢侈，凡事一個字——「快」。另一邊廂，餐飲業界也「快」起來，廚師不能再花四、五個小時做一隻基輔雞，花一整天熬湯，快餐文化便乘風而起。再加上後來的經濟起飛，旅遊業發達，遊客人數急增，酒店廚房人手不足，自助餐形式正可解決此方面的問題，因而流行起來。

乘風而起的速食餐飲

所謂快餐是指點餐後食物很快供應出來，服務維持最低限度。這些餐廳一般會預先烹煮大量食物後再進行保溫，或者在點餐時翻熱，或是點完餐後迅速將食物提供，讓顧客自行帶走並立即招呼下一個客人。

1960 年代末，除了成就了茶餐廳發展的基石外，也為速食餐飲的發展帶來契機，率先進軍的是大家樂（1968 年），及後於 1972 年美心快餐和大快活相繼加入，直至現在仍是港人心中快餐飲食的名牌。

美心集團早於 1956 年已於中環銀行區開設西餐廳，是由香港華人開辦的第一家西餐廳，正趕上西餐流行於香港的潮流。此後，美心集團亦緊隨時代腳步，相準時機，發展其他飲食相關業務，伍沾德博士回想當年開辦快餐時到日

本視察的經驗，憶述道：「1970 年，我們到日本參加大阪博覽會，我到百貨公司樓上的快餐店視察，就坐在近門口的餐桌，看著客人進來，由他點餐開始計時，大約二十六分鐘後便吃完離開。很快，半個小時也不用。」

做西餐的食材不是很容易在香港找到，大酒店某些高檔貨會從外國空運來港，不是太急趕的就會改船運，有些食材甚至改在越南入貨，以減低營運和食物成本。不過一些例如牛奶、蔬菜和雞蛋等也會由本地供應，成本比較划算兼新鮮，一舉數得。另一方面，由於快餐多用罐裝和冷藏凍肉，所以價錢較低廉，十分平民化。快餐店能受到香港人的歡迎，除了因為用餐氣氛輕鬆，也不用受禮儀拘束，便宜又飽肚，最重要是可以快速供應，更能配合港人講求效率的急速步伐，現在快餐店已是香港人不可缺的食肆。

快餐店的另一特色是提供奶茶、咖啡和紅茶，承襲了英國人的下午茶習慣，多士麵包加一杯奶茶或咖啡，就是典型港人的下午茶選擇，當然薯條、熱狗、漢堡包和炸魚柳也是心水之選。及後，更混雜了中式食物。大家樂的熱狗和焗豬扒飯，風頭很勁；美心的鐵板餐更是港人集體回憶，為人津津樂道。近年的快餐又興起即叫即煮和專人送餐的運作模式，有點像回到餐廳用餐的感覺了。

「一開始的快餐很簡單，早上賣蛋、腸仔、麵包。現在，快餐變得一點也不簡單，由於競爭激烈，各大連鎖店推陳出新，不但更改裝修，改善用餐環境，已一改以往『立票』（沒有座位）的形式，菜式更是包羅萬有，各國風味兼備。就連不少歷史悠久的茶餐廳也被打敗，被迫結業。」伍沾德博士說。

環 球 美 食 的 逐 步 進 駐

自助餐漸趨盛行

根據鄭寶鴻於《香港華洋行業百年：飲食與娛樂篇》透露：「1890 年，鹿角酒店的自助餐為每位 3 毫（當時普羅市民月薪為 2 至 3 元）。」自助餐為西人玩意，早期對普羅市民來說是難以負擔的。直至 1960 至 1970 年代，香港經濟起飛，遊客人數激增。據記載，1978 年訪港遊客數目已超過二百萬人次。於是，發展商紛紛於各區籌建酒店以應付所需。亦因如此，酒店業人手需求急增，內設的餐廳亦出現人手短缺的問題。

曾於香港的酒店當廚師的黃四根師傅憶述：「那時酒店餐廳仍未提供自助餐，要即時煮，逐個來，每個早上要做一千多個早餐，很費時。」國際廚藝學院課程經理（西式廚藝）周志勤透露：「在香港第二個經濟起飛時，日本已起飛了很久。1970 年代，日本企業來香港員工大旅行，一整架飛機地包來，有時候四百人同時擠到一間酒店，餐廳一定應付不了，於是便推出自助早餐，後來甚至一天三餐都以自助形式供餐。」

「自助餐是否可行取決於客人的數目，所以一定要預訂。自助餐所提供的食物款式一定要多，務必讓食客感到目不暇給，選擇無限，因此自助餐一般都囊括了各類環球美食，當中包括成本高且易壞的生蠔、龍蝦、魚生刺身等食物，若不預訂，保證不了足夠的生意額，損失慘重。」伍沾德博士一語道破自助餐的經營之道，亦間接透露自助餐有助孕育環球美食發展的一點端倪。

之前提及，香港自開埠不久，已出現各式西餐館、餐室等，彷彿預告了日後香港飲食業百花齊放。然後，西餐人才從瑞士受聘來港，瑞士地處歐洲中心點，吸收了法國、德國、意大利等國的精華。另外，也有大廚由其他歐洲國家聘來。

不同的洋廚帶來不同的處理手法，而旗下的華人西廚便可從他們身上吸收西餐知識，採納不同菜系的長處，結合當地特色，創出具本土味道的菜式，並學習其管理模式。酒店業界名人朱民康說：「對於任何酒店來說，我想都一樣，洋人總廚最大的貢獻便是衛生管理。衛生一向是中式廚房較弱的一環，西廚對廚房衛生的注重度比中國人高很多，講求廚房整潔、食物安全，不會出現在後巷洗碗碟的情況。如今，中國廚房也將食物衛生放在第一位了，很多酒店更增設 Hygienist 一職，專門負責廚房的衛生。另外一點就是擺盤、上菜的形式，將西餐的上菜方法應用到中菜上去，例如將餐車推到客人的身旁，在他們面前分菜，然後一位一位地上菜。」

香港人一向靈活變通，對於外來事物亦往往能採其所長，並兼而融之，因此世界各國菜式往往能順利進入香港，並落地生根。再加上超級市場的發展，亦為食材的供應提供了便利，據《香港華洋行業百年：飲食與娛樂篇》所載：「1880 年代，包括魯麟等多間外商洋行，代理鵲（雀）巢嘜汽蒸鮮奶（煉奶）、牛乳粉（奶粉）及藍公嘜牛奶。同時，有包括杜祥記及廣福隆等多間辦館，出售「牛奶糕」（牛油）、果占及各類罐頭……1924 年，牛奶公司及一間廣新隆辦館，分銷由一家振新冰鮮公司從內地辦運來港的冰鮮魚。」

到了 1941 年，位於德輔道中 14 號的連卡佛百貨公司伙食部，供應豬、牛肉、上等肥雞、力康蛋及黃雞蛋等。「超級市場於 1933 年在美國始創，而大利連是香港首間超級市場。牛奶公司的另一家超級市場惠康，於 1946 年在德輔道中 67 號 A 爹核行（現永安集團大廈所在）開設……1973 年起，大利連、惠康及百佳，開始擴展為龐大的超級市場網，在各區大舉開設分店。」超級市場的蓬勃發展，為香港提供了大量外地食材，是發展各國餐飲的一大助力。

另一個原因就是對象客群的轉變，以往吃西餐的是達官貴人，他們要吃傳統西餐，講求用餐禮儀，要正宗法國餐、俄國餐或者匈牙利餐。現在因為工作忙碌，一般香港人都因無暇兼顧家務而要出外用膳，尤其是一眾年輕人更喜下班後三五知己相聚，吃並非最重要，放鬆聯絡感情才是他們的關注點。伍沾德博士便曾於《AMBROSIA 客道》（2016 年 9 月號）的訪問中分享心得：「以前外出用膳的客人多是家庭聚餐，其中以老人家居多。1950、60 年代，年輕人的薪金一般都不高，所以很少出外用膳。那時餐廳的侍應一個月人工只有 160 港元，還要養家；現時的薪金水平比以前高，所以年輕人負擔得起上餐館吃飯。你看現在的荷李活道，什麼類型的食肆都有，香港飲食業非常靈活變通。」為了應付年輕人喜嘗新、愛新奇的需求，香港菜系更趨多元化。

至於西餐以外，例如日本菜則發展得較遲，戰前華人對日本人抱歧視的態度，雖然當時在灣仔大佛口一帶已有日本餐廳，但大家都會說：「那是嚟佬地區」，就連那區的西餐廳也不會去，顧客只有日本人。鄭寶鴻於訪問中透露：「我看過戰前的報紙，不太標榜吃日本餐。到了 1950 年代才開始有那些 Sukiyaki，即一些譯作『絲蓋阿蓋』的菜式。直到 1950 年代，日本菜才漸漸流行。」1960 至 1980 年代，隨著大丸百貨、松坂屋及三越三大日資百貨相繼於有「小銀座」之稱的銅鑼灣開幕，日本飲食文化亦開始影響香港。「1960 年代最早在港開設的日本料理，如中環的柳生，均屬收費昂貴的高級食府。1970 至 1980 年代，日本著名食肆，如金田中及西村料理等陸續進駐，更出現了港人開設的日本餐廳水車屋。」（《AMBROSIA 客道》，2016 年 9 月號）

總括而言，香港餐飲業的多樣化，並非一蹴而就，而是在旅遊業、工商業、交通運輸的發展，還有政治影響等種種因素的結合下產生，再加上天然地利之便，才發展出多元國際菜，先是由法國菜手執牛耳；俄國菜亦曾經流行一時。隨著時光更迭，意大利菜、印度菜和西班牙菜也漸普及，甚至連一些較冷門的菜系例如中東菜、秘魯菜等都開始在香港播種。難怪香港被視為福地，不但天災人禍較少，而最大福澤便是有口福，身處香港可吃盡天下美食。

3. Full Blossom: A Revolution in Dining and the Influx of Global Cuisine

Ever since Hong Kong started to develop into a city, the territory has always served as a commercial hub connecting the Mainland to foreign ports. It has therefore brought many different people from various countries together in one location. In the early days, a large number of dining establishments with their own distinct characters emerged to cater to the demand from these foreign visitors, but in most cases the food was still adjusted to suit the tastes of local Cantonese people. As business travel became increasingly frequent, the cuisines of many Western countries moved into Hong Kong and fused with the local food, while political factors in the Mainland led to the emergence of “*ngoi gong* restaurants”.

A “*ngoi gong* restaurant” is a term that Hong Kong people used to refer to restaurants serving Chinese food from provinces outside Guangzhou, including Beijing, Shanghai and Sichuan. Before the 1960s, and particularly around 1949, there were already quite a lot of restaurants offering cuisine from different provinces of China. Many were famous restaurants that moved from the Mainland to put down roots or open branches in Hong Kong. They offered provincial specialties such as Peking duck, Chinese soup dumpling (*xiao long bao*), and silver thread roll (*yin si juan*).

Later in the 1960s to 70s, as the Hong Kong economy became more focused on commercial and industrial development, foreign companies began to invest in factories in Hong Kong, and the number of foreign visitors travelling to Hong Kong for business increased even further. This created a boom in the hotel and tourism industries. With job opportunities for both genders increasing, incomes and the quality of life improved significantly. This situation created huge business opportunities for the catering industry and ultimately led to a flourishing of diverse cuisine in Hong Kong.

YEUNG Chun Tong, formerly the director of the University Museum and Art Gallery (UMAG) of the University of Hong Kong (HKU), mentions in the preface of *Early Hong Kong Eateries* that today in Hong Kong, there are high-end restaurants everywhere serving cuisine from around the world, and a multitude of inexpensive Hong Kong-style cafés serving Chinese and Western snacks. He explains that Hong Kong people really enjoy eating, and trying food from every part of China, as well as foreign cuisine. As Hong Kong's catering industry became more international and its economy more advanced, society flourished.

A Revolution in Dining

In his book *Early Hong Kong Eateries*, the author, CHENG Po Hung, explains that in the early 1980s as China opened up, there were even more business opportunities for banqueting. Yet, they never matched the glory days of the 1960s and 70s. While increases in the cost of exotic delicacies were a factor, the main reason lay in the fact that many of the chefs lacked the patience and time that had traditionally enabled them to work slowly and produce fine results.

The side effect of this flourishing society was a fast-paced lifestyle, so that having the time to sit down and savour a Western-style dinner or sip tea over dim sum became something of a luxury. Indeed, the way of life in Hong Kong tended to be associated with one word “speed”, and the catering business also had to “speed up” too. Chefs no longer had the time to make a Chicken a la Kiev that took four to five hours, or spend a day slowly stewing a broth. The result was the rise of a fast food culture. The subsequent economic boom and burgeoning tourism industry created such a dramatic increase in the number of tourists that hotel kitchens experienced labour shortages. Self-service buffets were one solution to this problem, and hence this model quickly caught on.

Fast Food Takes Off

The term “fast food” means that the food is supplied very quickly after the order is placed, while the need for service is kept to a minimum. Such restaurants generally cook large amounts of food and then keep them hot or reheat them when an order is placed, or in some cases the food is supplied very quickly and the customer then takes it away so that the next customer can be served.

The late 1960s not only laid the foundations for the development of Hong Kong-style cafés, but also provided the opportunity for fast food restaurants to take off. Café de Coral led the way in 1968, followed by Maxim’s and Fairwood in 1972, all of which are still among the most famous fast food brands for Hong Kong people today.

The Maxim’s Group opened a Western restaurant in the banking area of Central back in 1956. This was in fact the first Western restaurant in Hong Kong to be opened and run by Hong Kong Chinese people, and its opening came just as the craze for Western food took off in Hong Kong. The Maxim’s Group continued to move forward with the times and seized the right moment to develop other restaurants and catering-related businesses. Dr James WU travelled to Japan to look at the country’s fast food industry when the company first considered moving into fast food. As Dr WU recalled, “When we went to Japan in 1970 to attend the Osaka World Expo, we went to look at the fast food restaurants on the top floor of a department store. We sat down at a table near the entrance and watched the customers come in. We timed them from the point that they ordered to when they finished eating and left, and it took around 26 minutes. It was very fast, it didn’t even take half an hour.”

By all accounts, the ingredients for Western food were hard to find in Hong Kong. Some high-end goods for large hotels were brought to Hong Kong via air freight, while less urgent items were sent by ship, or even sourced from Vietnam to reduce operational and ingredient costs. However, items such as milk, vegetables and eggs could also be sourced locally, which provided a two-fold advantage in terms of being both cheaper and fresher. Fast food, on the other hand, uses a lot of canned and frozen meat, so prices tended to be more affordable for the average person.

Fast food restaurants were a hit with Hong Kong people not just because of their relaxed atmosphere and the absence of restrictive etiquette requirements, but also because they provided food that was cheap, filling, and perhaps most importantly, fast enough to fit into the fast-paced, efficiency-driven lifestyle of Hong Kong. Today, fast food restaurants are an indispensable staple of life in Hong Kong.

Another feature of fast food restaurants is that they serve milk tea, black tea and coffee, passing down the British tradition of afternoon tea. Enjoying bread and toast with tea or coffee became the typical afternoon tea for people in Hong Kong, and of course French fries, hotdogs, hamburgers, and deep-fried fish fillets are popular choices too. This menu was later augmented by Chinese dishes. Café de Coral’s hotdogs and baked pork cutlet rice were big hits, while Maxim’s sizzling hot plate meals are a part of Hong Kong’s collective memory that people recall with great affection. Yet, in recent years, “cooked to order” and “dedicated servers” are trending in the fast food business, so it seems like the experience of eating in a restaurant is making something of a comeback.

“Fast food started out as something very simple. In the morning, restaurants sold eggs, sausages and bread. Now fast food is anything but simple; competition is so fierce that all the major chains are constantly revising their menus and launching new options, as well as changing the décor and improving the dining environment. They are also moving away from the ‘standing’ (i.e. no seating) model, and offering a more universal range of foods with flavours from many different countries. This competition has even proved too much for some of the established Hong Kong-style cafés with long histories, forcing them to close,” explained Dr WU.

Buffets Gradually Catch On

According to CHENG Po Hung in *A Century of Chinese-Western Industry in Hong Kong: The Food and Entertainment Industries*, “In 1890, the Luk Kok Hotel’s self-service buffet cost 30 cents per person (at a time when an ordinary person’s monthly salary was two to three dollars).” Buffets started out as a Western idea and the prices were initially well beyond the means of ordinary people in Hong Kong. But in the 1960s to 70s, the economy was flourishing and the number of visitors to Hong Kong shot up, with

records showing that more than two million people visited Hong Kong in 1978. Developers began to build hotels across the territory to cope with demand, and for the same reason, there was a boom in labour demand in the hotel industry and hotel restaurants began to experience staff shortages.

WONG See Kun, who worked as a chef in the Hong Kong hotel industry, recalled that, “In those days, hotel restaurants were not offering buffets yet, and we had to cook to order, one by one. So much so that we had to prepare over a thousand breakfasts every morning, which took a huge amount of time.” Ken CHOW, Programme Manager (Western Cuisine) at the International Culinary Institute (ICI), commented that, “By the time Hong Kong’s economy began to take off for the second time, the Japanese economy had already been booming for quite some time. During the 1970s, Japanese companies organised big company trips to Hong Kong. They would charter a whole plane, so sometimes you would have four hundred people squeezed into the same hotel, which made it impossible for the restaurants to cope, so they started offering breakfast buffets. Later on they even started serving all three meals each day as buffets.”

“Whether a self-service buffet was workable depended on the number of people, so they had to book ahead. Buffets had to offer a wide range of different foods that made the customers feel like they had so many choices they didn’t know where to look. For this reason, buffets generally incorporated a variety of global cuisine, including high-cost foods like oysters, lobster and sashimi that are difficult to keep fresh. If you didn’t have people book ahead, you couldn’t guarantee there would be enough business, so you could lose a lot of money.” Dr WU’s comments highlight the key issues with the buffet business model, and also indirectly provide clues as to how buffets aided the growth of global cuisine.

The Influx of Global Cuisine

As mentioned earlier, not long after Hong Kong began to develop, various kinds of Western restaurants and dining rooms started to appear. This could be said to mark the start of Hong Kong's diverse catering industry. At that time, Western culinary talent was mainly hired from Switzerland. Being from the centre of Europe, Swiss chefs had absorbed the best of French, German and Italian cuisines. But chefs were also hired from other European countries too.

Different Western chefs brought their own methods with them, while the Chinese chefs working under them absorbed a great deal of knowledge about Western cuisine, enabling them to use the strengths of different cuisine, combine them with local features, and create new dishes with uniquely local flavours. They also learned about management methods.

As the famous hotelier Larry TCHOU commented, "I think it was the same for any hotel, in that the biggest contribution made by the Western head chefs was hygiene management. Hygiene has always been the weak link in Chinese kitchens, and Western chefs paid a lot more attention to kitchen hygiene than the Chinese. They insisted on kitchens being clean and tidy, on food safety, and on not doing things like washing crockery in back alleys. Today, Chinese kitchens also put food hygiene first, and a lot of hotels even hire a dedicated hygienist to take responsibility for kitchen hygiene. Another thing was the ways of plating and serving food. Western methods of serving food were being applied to Chinese cuisine, for example by taking the serving trolley over to the guests' table and serving the food to each guest one by one."

Hong Kong people have always been flexible and versatile and quick to adopt the strengths of foreign methods and

integrate them into their own ways of working. For this reason, new dishes from around the world could easily take root in the city. And when supermarkets began to emerge, it became more convenient to obtain ingredients.

According to *A Century of Chinese-Western Industry in Hong Kong: The Food and Entertainment Industries*, "In the 1880s, many foreign merchants and trading firms such as Reuter, Brockelmann & Co. sold Nestlé condensed milk, powdered cow's milk, and Lam Gung brand milk. At the same time, some *baan koon* (small imported-commodity stores) such as Dou Cheung Kee and Kwong Fook Lung were selling 'milk cake' (butter), jam and a variety of canned goods... In 1924, Dairy Farm and a store called Kwong Sun Lung were distributing chilled fish shipped in from mainland China by the company Zhen Xin Bing Xian."

By 1941, the food department of the Lane Crawford department store at 14 Des Voeux Road Central was selling ingredients including pork, beef, high-grade chicken, Leghorn (white) chicken eggs, and brown chicken eggs. "Supermarkets were created in the US in 1933. The first supermarket in Hong Kong was Dairy Lane. Wellcome, another supermarket owned by Dairy Farm, opened in David House at 67A Des Voeux Road Central (now the location of Wing On House) in 1946... From 1973 onwards, Dairy Lane, Wellcome and ParknShop began to expand into huge networks of supermarkets with branches in every area of Hong Kong."

The thriving growth of the supermarkets provided Hong Kong with access to large quantities of foreign food and gave a major boost to the development of cuisine from many different countries.

Another factor was the changing face of the customer. Western food was once mainly enjoyed by prominent officials and members of high society who wanted to eat authentic cuisine with the attendant settings and etiquette, such as authentic French food, Russian cuisine, or Hungarian cooking.

But many Hong Kong people today are too busy to do household chores, and so choose to eat out. Young people in particular like to get together with a few close friends after work, but their focus is on relaxing and fostering friendships, rather than on eating. In an interview with ICI's *AMBROSIA* magazine (September 2016), Dr James WU shared his experiences, "In the past, diners were mainly the elderly and families because in the 1950s and 60s young people did not earn much, so they rarely went out to eat.

"A waiter was only getting about HK\$160 a month in wages, and had a family to support. Today, wages are much higher so young people can afford to dine out more often. Just take a look at Hollywood Road now; there are all sorts of restaurants. The hospitality industry in Hong Kong has really diversified." In order to cater to young people's love of trying new things and their demand for novelty, Hong Kong food is becoming ever more diverse.

Other cuisines did not grow as quickly as Western cuisine. For example, Japanese cuisine was not popular before the war, as Chinese people held prejudiced attitudes against the Japanese. Although there were already Japanese restaurants in the Tai Fat Hau area of Wan Chai, people would generally say "that's the Japanese area", and wouldn't even be willing to eat in the Western restaurants in that area, so the customers were virtually all Japanese. CHENG Po Hung commented in one interview that, "When I looked at pre-war newspapers, they didn't really

give much publicity to Japanese food. By the 1950s, you start to see sukiyaki and dishes with transliterated names like *si koi ah koi*. This is when Japanese food started to gradually become popular."

From the 1960s through to the 1980s, Japanese department stores like Daimaru, Matsuzakaya and Mitsukoshi opened in Causeway Bay, earning the area the nickname of "Little Ginza", while Japanese culinary culture began to exert a greater influence on Hong Kong.

In their September 2016 edition, *AMBROSIA* magazine notes that, "Early Japanese restaurants in the 1960s such as Yagyu in Central catered only to fine dining. During the 1970s and 80s, Japan's famous Kanetanaka and Nishimura restaurants arrived in Hong Kong, followed by the opening of locally owned Suishaya."

In summary, the diversification of the restaurant and catering industry in Hong Kong by no means happened in a single leap. Rather, today's vast variety of international cuisine only emerged as a result of the development of tourism, business, industry and transport links, as well as other factors such as political change and the territory's natural geographic advantages.

While French cuisine initially dominated the foreign dining scene, Russian food was also popular for a time. As the times changed, Italian, Indian and Spanish cuisine also grew in popularity. Later, less popular cuisines like Middle Eastern food or Peruvian cuisine also began to catch on in Hong Kong.

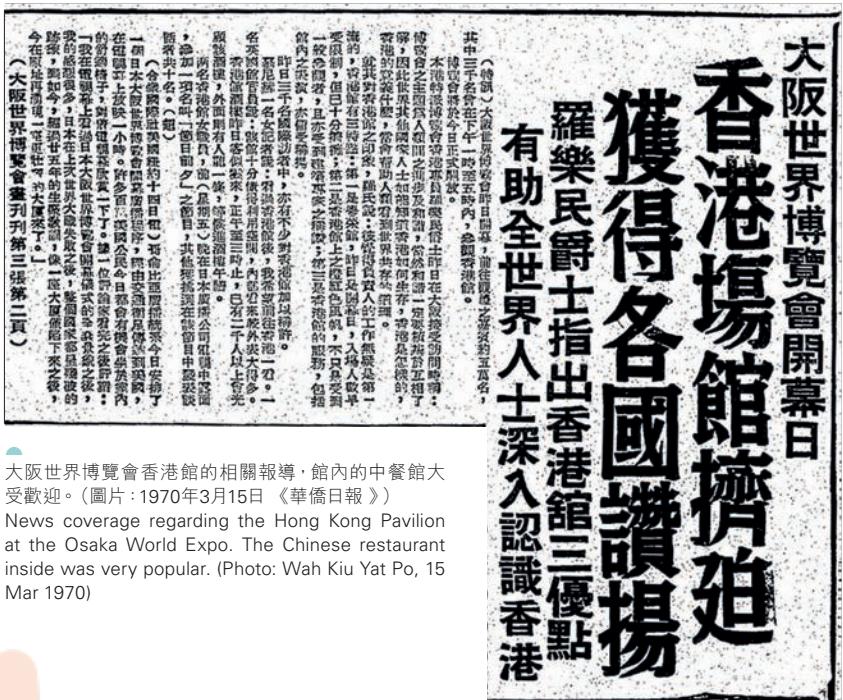
It is no wonder that Hong Kong is regarded as a lucky place: not only does the territory rarely suffer from natural disasters or human catastrophes, one can also find the finest food from anywhere in the world.



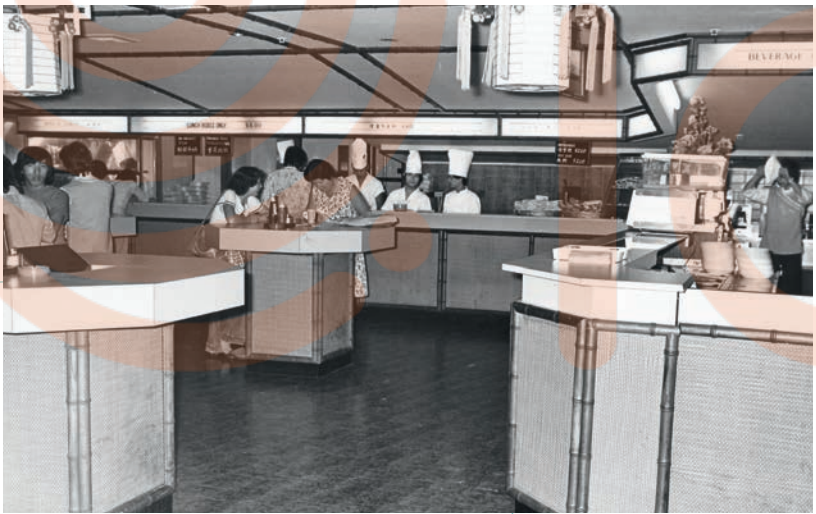
美心集團名譽主席伍沾德博士，早於1956年踏足香港飲食業，見證業界發展，更致力在香港、內地及國際間傳揚飲食文化。
Dr James WU, the Honorary Chairman of the Maxim's Group, entered the catering industry back in 1956. Not only did he witness the industry's development, he also actively promoted dining culture in Hong Kong, mainland China and worldwide.



1970年，美心集團代表到日本參加大阪世界博覽會，見識了日本百貨公司快餐店的效率，成為日後創辦美心快餐的參考。
In 1970, representatives of the Maxim's Group participated in the Osaka World Expo. They witnessed the efficiency of fast food stores inside the Japanese department stores, and this made a good reference for their later establishment of the Maxim's fast food shop.



大阪世界博覽會香港館的相關報導，館內的中餐館大受歡迎。（圖片：1970年3月15日《華僑日報》）
News coverage regarding the Hong Kong Pavilion at the Osaka World Expo. The Chinese restaurant inside was very popular. (Photo: Wah Kiu Yat Po, 15 Mar 1970)



快餐店於1960年代末至1970年代初興起，初期一般不設座位，顧客站著用餐（立票），但為了改善用餐環境，這種方式逐漸被淘汰。（圖片：星島日報）
Fast food shops became popular towards the end of the 1960s to early 1970s. In the early days they did not have seats. Customers enjoyed their meals standing up. This was later replaced when customers began to demand a better dining environment. (Photo: Sing Tao Daily)



率先進軍快餐界的是於1968年開業的大家樂，美心也於1972年加入戰團。
The first fast food shop was Café de Coral, which opened in 1968. Maxim's opened later in 1972.

遊客乘坐人力車，攝於1962年。香港人力車服務始於1870年代，到了1960年代，每程車費要數元，非普通市民的日常交通選擇，反而香港經濟起飛帶來的遊客，很多都會圖新鮮而乘坐。（圖片：星島日報）

This photo of tourists sitting in rickshaws was taken in 1962. The rickshaw service started in the 1870s. By the 1960s, each trip cost a few dollars and was not the transportation of choice for the general public. As Hong Kong's economy started to boom, however, there was an increased number of tourists, and a ride in a rickshaw was something fun to try. (Photo: Sing Tao Daily)



Name	Map/Taxi	Phone	Single	Double	Suite	Rooms
Ambassador	92-S	K-666321	\$75/140	\$95/140	\$270	320
Ascat House	\$3.00	H-729264	\$45/60	\$60/70	\$85/110	52
Astor	87-S	K-667261	\$48/60	\$68/80	\$120/150	150
August Moon	78-T	K-680221	\$65/78	\$78/90	\$125	84
Capitol	69-R	K-668211	\$16/32	\$35/55		45
Carlton	\$4.00	K-663222	\$60/80	\$80/120	\$140/240	40
Cothay	95-D	H-778211	\$35/60	\$55/65	\$120	140
Empress	89-U	K-660211	\$75/100	\$110/150	\$220	189
Fortuna	38-Q	K-651011	\$45/75	\$70/90	\$110/235	245
Grand	84-T	K-669331	\$60	\$80/110	\$150/200	200
Hongkong Hilton	22-E	H-233111	\$90/162	\$108/192	\$210/500	800
Hongkong Hotel	94-Q	K-616011	\$60/120	\$90/150	\$160/300	292
Hongkong Hyatt	89-R	K-662321	\$84/144	\$102/180	\$360/500	504
Imperial	91-S	K-662201	\$57/78	\$69/84	\$168	180
Mandarin	95-Q	H-220111	\$99/186	\$132/222	\$360/540	587
Merlin	19-C	K-667211	\$35/75	\$75/95	\$150/170	180
Miramar	78-S	K-681111	\$105/171	\$126/192	\$360/500	486
Palace	83-T	K-663361	\$65/75	\$85/95	\$160	62
Park	82-V	K-661371	\$80/90	\$100/140	\$170/280	450
Peninsula	94-R	K-666251	\$105/190	\$135/220	\$300/500	335
Repulse Bay	\$6.50	H-922111	\$70/90	\$75/190	\$190	82
Royal	58-K	K-987001	\$40/55	\$45/75	\$120	90
Shamrock	68-R	K-662271	\$30/50	\$60/80	\$80	157
Shatin Heights	\$6.00	061-3261	\$60	\$70	\$90/100	26
Show Boat	\$4.90	H-610121	\$35/70	\$50/70	\$120	60
Victoria	13-F	H-224101	\$45/80	\$65/80	\$160/170	69

PLEASE NOTE THAT THE RATES LISTED IN THIS TABLE ARE SUBJECT TO CONFIRMATION AT THE TIME OF RESERVATION

從一些1960年代出版的旅遊指南，可得知香港設幾百房間的大型酒店越建越多，對餐飲服務構成壓力。

From the travel guidebooks of the 1960s, it can be seen that more and more large-scale hotels were being built in Hong Kong. Some had hundreds of rooms. This generated much pressure to dining services.

旅遊業蓬勃發展，酒店內設的餐廳卻不足以應付每年數以百萬計的遊客，於是自助式用餐便興起，有些酒店甚至一天三餐都以自助方式供餐（見第56頁相片）。此外，本地生活改善，也令更多市民會偶爾享用自助餐，追求口腹享受。（圖片：1970年4月4日《華僑日報》）

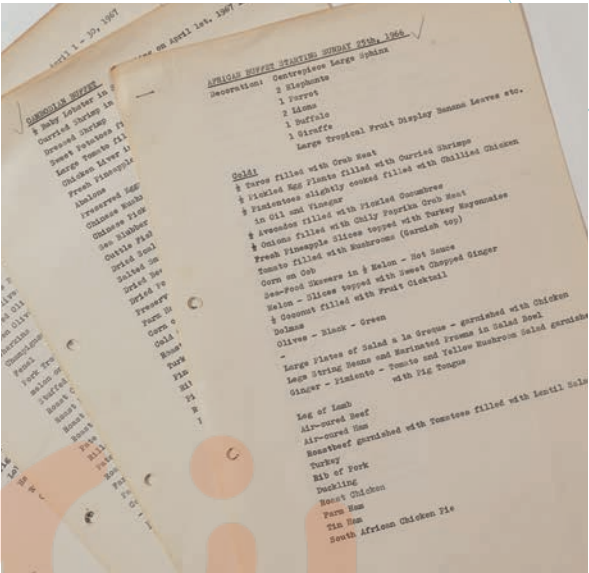
As the tourism industry continued to boom, hotel restaurants could no longer cope with the millions of tourists coming through every year, so buffets (see the photo on p.56) caught on. Some hotels even provided buffets throughout the day. In addition, as the economy picked up, people in Hong Kong became increasingly well-off and tended to seek after better food and dining experiences. (Photo: Wah Kiu Yat Po, 4 Apr 1970)

東方各國佳餚 任君隨意享用



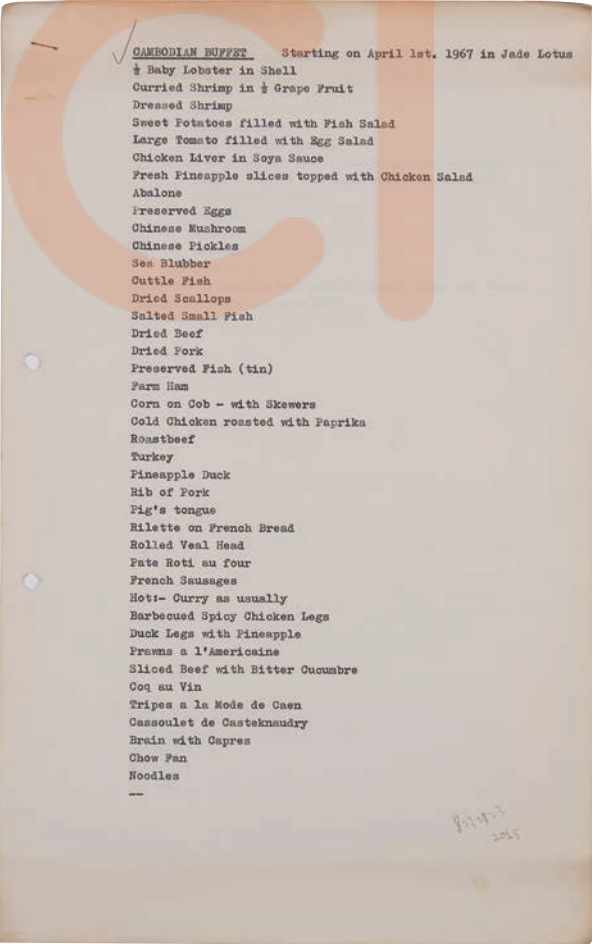
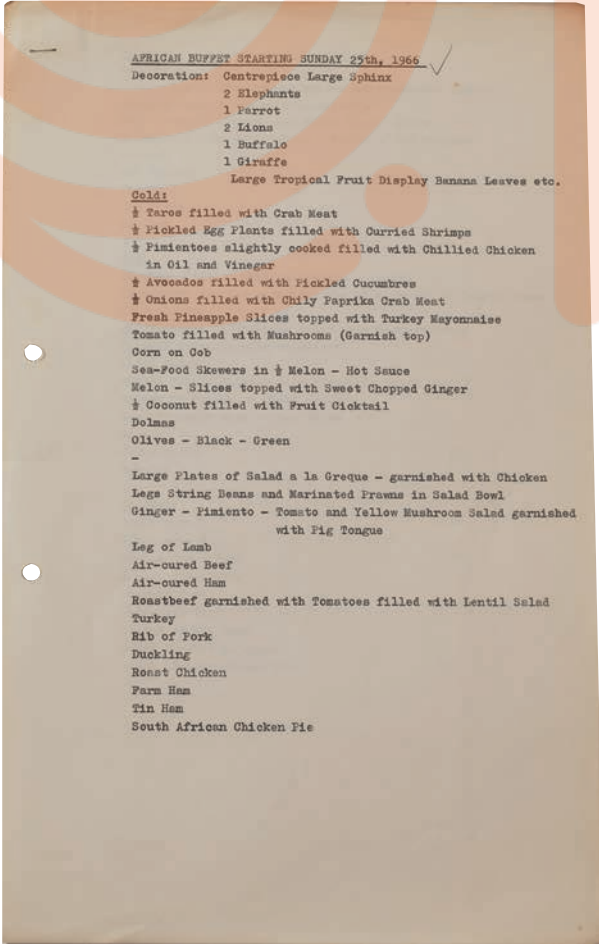
本大酒店新裝完成之華麗
而雅緻大舞廳，每日午間
以九龍餐廳之名，供給特別自助午餐
特備豐盛的亞洲太平洋區域
各國地道名菜，任君大快朵頤

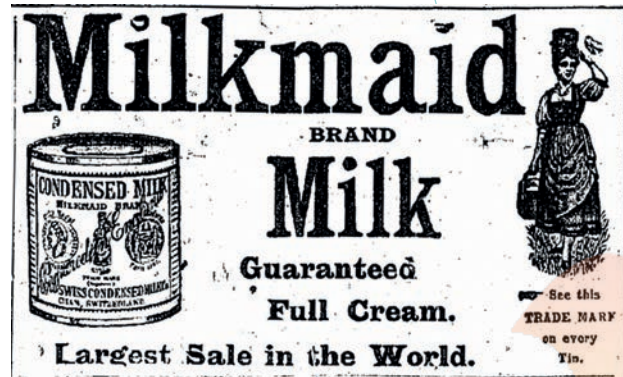
香港凱悅大酒店 Hong Kong Hyatt
香港九龍彌敦道67號 電話：K-662321 總經理：白德士



這些是盧漢輝師傅在酒店工作時的文件，顯示自助餐所供應的各國美食，甚至包括較冷門的非洲、柬埔寨等菜式，可見1960至1970年代酒店自助餐提供的菜式非常多元化。

These are documents from Chef Peter LO's time at different hotel restaurants. In addition to many food items from different countries, less common cuisines such as African and Cambodian can also be seen in the buffets. Hotel buffets during the 1960s to 70s were already quite diverse.





香港人對外來的食材往往能採其所長，早在19世紀末期至20世紀初期已引入煉奶、罐頭等食材。圖為瑞士著名煉奶品牌企公於1905年刊登的廣告。（圖片：1905年12月28日《The Hong Kong Daily Press》）
Hong Kong had imported foreign food such as condensed milk and canned food as early as the end of the 19th century to early 20th century. This advertisement from Milkmaid, a famous Swiss condensed milk brand, was published in 1905. (Photo: The Hong Kong Daily Press, 28 Dec 1905)



超級市場於1933年在美国始創，而大利連是香港首間超級市場。另一家超級市場惠康，則於1946年在德輔道中，現永安集團大廈所在開設。超級市場的蓬勃發展，為香港提供了大量外地食材，是發展國際化餐飲的一大助力。（左圖：香港歷史博物館藏品，香港特別行政區政府准予複製；上圖：英文虎報）
Supermarkets were created in the US in 1933. Dairy Lane was the first supermarket in Hong Kong. Another supermarket, Wellcome, opened its first shop in Des Voeux Road Central (now the location of Wing On House) in 1946. (Photo on the left: Reproduced by permission of the Government of the HKSAR from the collection of the Hong Kong Museum of History; photo above: The Standard)



香港很早便有日本餐廳，但惠顧的都是日本人。直至1960至1980年代，日資百貨公司包括大丸百貨、松坂屋及三越等相繼於有「小銀座」之稱的銅鑼灣開幕，日本飲食文化才開始影響香港。（圖片：南華早報）
During the 1960s to 80s, Japanese department stores such as Daimaru, Matsuzakaya and Mitsukoshi opened in the so-called "Little Ginza" area in Causeway Bay. From then on, Japanese dining culture started its influence in Hong Kong. (Photo: SCMP)



1960年代，香港出現更多日本料理專門店，但多屬收費昂貴的高級食府。圖中廣告和介紹來自一間標榜為全港唯一設牛扒及壽喜燒專區的日式餐廳，一份壽喜燒晚餐售價達25元。
During the 1960s, Hong Kong had a lot of Japanese restaurants. Many of them were high-class and pricey. The above advertisement and introduction are from a Japanese restaurant which emphasised that its steak and sukiyaki corner was the only one in Hong Kong. A sukiyaki dinner cost 25 dollars.



壽喜燒是較早引進香港的日式料理，較平民化的迴轉壽司、拉麵等，要到1980年代末才開始在香港出現。（圖片：Sorbis/Shutterstock.com）
Among the different types of Japanese food that came to Hong Kong, sukiyaki was among the earlier ones. As for the more affordable ones like revolving sushi and ramen, they only began to show up in Hong Kong at the end of the 1980s. (Photo: Sorbis / Shutterstock.com)



經歷百多年的演變、發展，香港餐飲業越趨多元，百花齊放。「美食」成為香港的標誌，香港郵政署亦曾於1990年推出以本地環球佳餚為主題的郵品。
After more than a hundred years of evolution, Hong Kong's catering industry has become increasingly diverse, and today the city offers an astonishing variety of cuisine. In 1990, the Hongkong Post issued some stamps on the theme of international cuisine in Hong Kong.



第二章

早期香港華人行政總廚

Chapter 2
Chinese Executive
Chefs in
Hong Kong's
Early History



「風聲、雨聲、剝肉聲，聲聲入耳；趣事、軼事、廚房事，事事關心。」

說起西餐館的廚房故事，尤其是在那個華洋地位懸殊、西餐廳仍然是普羅華人難以踏足的年代，華人看着洋人西廚一副高高在上的樣子，應該沒有想過有朝一日也可登堂入「廚」，不但習得洋廚們真傳，更能逐步攀升至西餐廳行政總廚之位，運籌帷幄地管理着廚房的每一個環節。

華人西廚地位提高，而香港這個彈丸之地，亦由幾條小村落蛻變成國際大都市，更成為各國旅客都喜到此一遊的美食天堂。羅馬不是一日建成的，香港如何能創造出一個個飲食傳奇？這實屬一群默默耕耘的廚子們不問得失、努力堅持的成果，而事實也反覆證明「西菜，不是只有洋人才做得好，香港華人也能做到！」本章將透過盧漢輝、黃四根、關鉅倉三位廚師的故事具體反映香港華人在廚房如何艱苦學藝、奮發向上的點點滴滴，也希望讀者可從中對香港廚藝界的發展歷史略窺一二。

華人踏足西廚房 絕非易事

當上述三位師傅入行時，西餐廳大廚全都是洋人，菜式以歐洲菜系為主，例如法國菜、英國菜和俄國菜等等，凡是西方菜式都統稱「西餐」，而當手執牛耳的是法國菜。那些年的西餐，並沒有如今的複雜，主要做碳烤（Grill）和歐洲大陸式（Continental）傳統西餐，例如浸魚、牛扒、燒雞和燴煮菜，大件的肉食、奶類製品、牛油等主要是由外國空運入口，至於蔬菜則大都採用本地產品，也有些本地沒有的蔬菜品種，例如蘆筍便需要入口。

據黃四根師傅透露，由於總廚都是洋人，而做廚房工作的又大多不懂英文，所以需要聘請懂英漢雙語的人，作為總廚與廚房部門的華人員工之間的溝通橋樑。「這些充當翻譯的職位叫做『轉紙』，他們還負責將樓面交來的點餐紙翻譯成中文，例如牛扒要幾成熟之類的要求。這些『轉紙』一般皆由香港大學和香港中文大學的畢業生擔任。」關鉅倉師傅則補充道：「有的餐廳也會由華人大廚做翻譯。當每季餐單要轉換時，洋人總廚會先構思好新菜式，寫下來後由華人大廚翻譯為中文，然後貼出來，讓轄下的一班華人廚師跟著指示去做。」

其實，當時很多做樓面或者廚房的連讀懂中文都有問題，更遑論英文、法文、德文了。面對大量陌生的菜式名稱，只能靠死記或以廣東話音節代之，故出現了比利時鬼佬（Braised Quail）、屎忽（Seafood）等等有趣但字面上令人不明所以的用詞。

然而，西餐廚房雖由洋人主理，但廚房裡很多雜務都由華人擔當。眼見西廚走出來都很有威勢，而且在西餐廚房工作福利較中餐館優厚，尤其是著名酒店餐室例如半島酒店和淺水灣酒店，既包伙食，又提供員工宿舍，所以很多年輕人都希望可以在此行業謀得一職，只是沒有門徑和人事關係，要入行並非易事，更甚者還須鋪保（即以店鋪名義為某人做擔保，如有失竊等情況，擔保的店鋪負責賠償），否則統統被拒諸門外。這種講求人脈的職場文化，形成了一種以鄉親族人為主的班底，據西餐界老行尊透露，當時在西餐界最吃得開的華人班底便是關、吳、鄭等三大姓氏，這為日後出現華人西廚埋下種子，有潛質者蓄勢待發。

華人二廚嶄露頭角

1960、70 年代，大批大陸移民來港定居，他們帶來的除了一身技術，還有雄厚的資金，香港開始進入「經濟起飛」期，經濟向多元化方向發展，酒店、餐飲業亦隨之迅速起飛。加上中西文化交匯，接觸外國資訊的機會大大提高，這加速了香港華人的西化程度，導致社會文化轉變，穿洋服、看映畫頓成潮流，而到西式快餐、酒店咖啡廳、西餐廳和酒吧用餐更成為時尚，這亦間接促成了華人廚師地位提升，得以嶄露頭角。

當然，機會總是留給有準備的人，於 1960、70 年代先後崛起的盧漢輝、黃四根、關鉅倉等師傅不介意由低做起，他們那一代華人廚師肯學肯搏肯吃虧，一方面做著削薯仔、刮牛油波、洗廚具、清潔廚房等初級學師的工作，收入雖然低微，但仍不忘進修、學英文。再加上要進酒店工作門檻高，福利也較好，所以酒店內的職位流轉率較低。

關師傅回想：「我一開始在西餐廳做廚房學師時，月薪是 10 元人工和 15 元的『下欄』（小費）。用了 10 元去讀英文，剩下的 15 元就是我平日的花費了。後來，我到了淺水灣酒店學師，那裡的福利很好，包食包住，每月薪金幾十元，再加 90 元政府生活津貼，就有百多元了。在 1950、

60 年代能夠進入酒店工作的機會難求，所以即使職位長期沒有變動，甚至十年沒有升遷，我們都不輕易離職。」

憑著一份堅持，關師傅終於在 1978 年，受到上司舉薦，到了香港賽馬會擔任行政總廚，一做就做了十九年，「我很慶幸可以到香港賽馬會和那麼多大師合作，實在獲益良多。再加上上司在旁提點，我才可以在那裡站穩陣腳。」

至於黃師傅，出道於 1950 年代中。那時一碗魚蛋粉 3 毫子，而黃師傅在叔叔的餐館工作，當時的月薪是 5 元，再加每晚一碗魚蛋粉。輾轉間，黃師傅經在報館工作的朋友介紹，到了半島酒店的吉地士工作，見識到了不同廚師高超的技術。「吃西餐，大都有配薯仔。炸薯、焗薯不難做，梳乎厘薯也叫枕頭薯最難做，要切到很薄，然後以慢火炸熟後，暫時擱在一邊，到有客人點時再將它炸到脹起。還有很考功夫的鎖鏈薯，一個圈扣住一個圈，沒有缺口的。還有……」說起昔日學藝的往事，黃師傅強調：「以前我們學廚並沒有機會到外地交流，我們的廚藝全都是從洋人總廚身上學來的。那時候著重的是手藝，很多菜式，例如炸雪雞（Chicken a la Kiev，即「基輔雞」）、熬清湯都是非常耗時花功夫的，現在都沒有人這樣做了。」

每幾年換一次洋人總廚，每一任總廚都會為華人廚師帶來不同的養分，令到餐廳有所改變。另一方面，華人廚師也需要適應與每一任新總廚的合作方式，在必要時更要幫助總廚適應香港，協助設計適合華人口味的菜式。

據朱民康憶述：「當年的洋人總廚，主要來自德國、瑞士，也有部分來自意大利和法國，他們在廚房都有很深的資歷，但大多從未踏足過東方，因此各國總廚雖然均有自家本領，但是要帶領一班華籍手下在分工細緻的西廚房工作，他們需要一個華人二廚，作為『盲公竹』，扮演著總廚與下屬的橋樑，並游走於廚房與樓面之間，為食客和廚師團隊建立聯繫溝通。」

其實，洋人行政總廚初來甫到，在人地生疏的情況下極需要一個既懂英語也識華語的華人二廚，以便為總廚向廚房各級員工傳遞指令，而當時那一批在做著艱辛的廚房工作亦不忘進修英文的華人西廚，便有機會得到總廚器重，獲得升遷為二廚。

「盧漢輝師傅便是這一批華人二廚之一，他獲得洋人總廚的極度信任，代替總廚走出廚房，來到樓面與食客溝通，

了解客人口味，然後針對他們的意見，調節菜式。而且，他能夠大膽創新、小心處理，例如他會在端出主菜時，加上炒飯和辣椒豉油，皆以細緻美觀的高級銀器裝載，一方面照顧要有米氣的中國人口味，另一方面仍能保全吃西餐的體面。」朱民康對這位凱悅酒店的老拍檔稱許有加：「當他了解到傳統西餐未必完全切合華人口味，他便利用自己的認知，結合做中餐時所學到的本領，給總廚作出建議，與對方再三研究，改良菜式，既讓華客可以逐步適應西餐，也令洋客對菜式不感突兀。」盧師傅自 1969 年與朱民康一起從希爾頓酒店，一文一武轉戰凱悅酒店後，他在希戈的作用和貢獻是有目共睹的，因此很快便晉升為廚師長，全權主理酒店各餐室的廚房。

憑著個人努力，華人廚師終於在以洋人為主導的西廚房冒出头來，香港也孕育出一批獨當一面的華人總廚，並且個個都位高權重，除了盧漢輝師傅，黃四根、關鉅倉兩位師傅也分別於多間酒店和香港賽馬會的餐室擔任行政總廚，可謂香港在餐飲發展的一大突破，而這些香港廚藝界一代宗師大膽地把中式元素注入西餐菜單內的創新思維，更是日後大行其道的「Fusion」菜雛型。

“Our ears were ringing with the sound of the wind, the rain and the chopping of meat; stories, anecdotes and kitchen business, we loved it all.”

When the conversation turned to Western restaurant kitchens, particularly during the days when there was a huge disparity in the social status of Chinese and Westerners, Western restaurants were not easily accessible to ordinary Chinese. The Western chefs back then seemed very superior, and it was hard for the Chinese to imagine they would ever one day have the chance to enter one of these Western kitchens and become chefs themselves. But some of them not only learned all the required skills from the Western chefs, they also gradually climbed to the coveted position of Executive Chef, with responsibility for managing every aspect of the kitchen.

Chinese chefs rose to more senior positions in Western restaurants. Hong Kong also grew gradually from just a few small villages into an international metropolis and a food paradise that drew visitors from around the world. As the saying goes, “Rome was not built in a day,” so how did Hong Kong build itself into a city offering so many culinary miracles? The credit ultimately goes to a group of kitchen hands who quietly cultivated their expertise and worked tirelessly with little regard for reward; their work proved that, “Western cuisine is not something that only Westerners can do well, Hong Kong Chinese can do it too!”

This chapter tells the stories of three chefs – Peter LO, WONG See Kun and KWAN Kiu Chong – to illustrate how Hong Kong Chinese chefs learned their craft in kitchens and struggled to progress. It is hoped that the stories will help readers get a sense of the bigger historical picture of the development of the catering industry in Hong Kong.

Getting a Job Preparing Western Cuisine Wasn't Easy for a Chinese Chef

When the three chefs first entered the profession, the head chefs at Western restaurants were all foreign, and the cuisines were mainly from European countries, especially France, Britain and Russia. Although all types of cuisine from the West were referred to as “Western cuisine”, French cuisine initially ruled the roost. In those days, Western cuisine was a much simpler affair than it would later become, and mainly consisted of traditional grills and continental dishes such as poached fish, steaks, roast chicken and stews. Large cuts of meat and dairy products such as butter were mainly flown in from abroad, while most of the vegetables were sourced locally, although certain varieties that were not readily available in Hong Kong, such as asparagus, also had to be imported.

Chef WONG See Kun explained that as the head chefs were all Western and most of the kitchen hands did not speak English, they had to hire people who spoke both English and Chinese to serve as a bridge between the head chefs and the Chinese workers in the kitchens. “This position was called *zyun zi* (which literally means ‘passing on the paper’), and the job also included translating the order notes passed back from the front of the house into Chinese – things like how well-done the steak should be and so on. The ‘note-passers’ were generally graduates from the University of Hong Kong or the Chinese University of Hong Kong.”

Chef KWAN Kiu Chong added, “In some restaurants the Chinese chefs would translate. Whenever the time came to change to a new menu for the new season, the Western head chef would first work out the new dishes and write them down, and then the Chinese chefs would translate the recipes into Chinese and post them up in the kitchen so that the Chinese team members could follow their instructions.”

At that time, many of the front-of-house and kitchen workers struggled to read Chinese, never mind English, French or German. Faced with mountains of unfamiliar dish names, they had to rely on rote learning or substituting the names with similar Cantonese pronunciations, hence the preponderance of quirky names written in intriguing combinations of Chinese characters, such as *bai lei si gwei lo* (literally “Belgian Westerner”, which means braised quail), and perhaps most intriguingly, *see fut* (literally “butt”, and means seafood).

While Western restaurant kitchens were managed by Westerners, Chinese employees did much of the day-to-day work. Western chefs seemed rather superior and the welfare offered by Western restaurant kitchens was much better, particularly at famous hotels like The Peninsula and the Repulse Bay, which provided room and board in staff dormitories. The result was that many young people wanted to get jobs in the industry, but without connections or other paths, it was far from easy to find a position. Some establishments went as far as automatically excluding anyone who was not backed by a “guarantor” who would compensate the restaurant in case of theft.

This connections-based workplace culture resulted in teams that were based around clan and homeplace affiliations. According to insiders in Western restaurant circles, the most sought-after teams in the Western restaurant business had the family names KWAN, NG and CHENG; they sowed the seeds for future Chinese chefs with the potential to flourish in Western restaurants.

Chinese Sous-Chefs Made Their Presence Felt

During the 1960s and 70s, large numbers of migrants moved from the Mainland and settled in Hong Kong, bringing with them not only their skills, but also significant amounts of capital. Hong Kong began to enter into a period of “economic take-off”, with the economy growing and diversifying, and the hotel, catering industries experiencing a corresponding boom. The convergence between Chinese and Western cultures and the rapidly increasing opportunities to come into contact with information from abroad also accelerated the Westernisation of Hong Kong’s Chinese population. The resulting social and cultural changes were exemplified by the switch to Western clothing, increasing interest in the cinema, and the widespread fashion of eating and drinking in Western-style fast food outlets, hotel coffee shops, Western restaurants, and bars. This indirectly bolstered the position of Chinese chefs, providing them with new opportunities to make an impact.

As always, opportunity favoured the prepared mind. Chefs like Peter LO, WONG See Kun and KWAN Kiu Chong, who came to prominence in the 1960s and 70s, didn’t mind starting from the bottom; their generation of Chinese chefs was willing to learn, struggle and even suffer for their art. While they started out doing menial, low-paid apprentice tasks such as peeling potatoes, scooping butter balls, cleaning kitchens, and washing pots and pans, they also took every opportunity to learn more about their

craft and study English. As it was difficult to get a job in a hotel with a better salary and benefits, the turnover rate for hotel staff was relatively low.

As Chef KWAN recalled, “When I started out as an apprentice in the kitchen of a Western restaurant, my monthly basic salary was 10 dollars, with another 15 dollars in tips. I spent the 10 dollars on studying English and used the remaining 15 for my day-to-day living expenses. After that, I started my apprenticeship at the Repulse Bay Hotel. The benefits there were very good; you got room and board with a monthly salary of tens of dollars, plus a government living expense allowance of 90 dollars, so a total of well over a hundred dollars. It was very difficult to get the chance to work in a hotel in the 1950s and 60s, so nobody was in a hurry to leave, even if it meant staying in the same position for a long time, or even going ten years without a promotion.”

Thanks to his perseverance and a recommendation from his boss, Chef KWAN finally got the job of Executive Chef at the Hong Kong Jockey Club in 1978, a position that he held for 19 years. “I was very fortunate to be able to work with so many true master chefs at the Jockey Club, and I really got a huge amount out of it. And also due to my boss’s guidance, I was able to secure my position there.”

Chef WONG started out in the mid 1950s. At that time, a bowl of fishball noodles cost just 30 cents. Chef WONG earned five dollars per month working at his uncle's restaurant – plus a bowl of fishball noodles every night. Thanks to an introduction from a friend who worked at a newspaper, he eventually found himself working at Gaddi's in The Peninsula Hotel, where he was exposed to the exceptional skills of a number of different chefs. "Western cuisine was mostly served with potatoes. French fries and baked potatoes were fairly straightforward, while soufflé potatoes, which we also called 'pillow potatoes', were the hardest to make. You had to cut them very thin, deep-fry them on low heat until cooked, and set them aside. Later, when a customer ordered them, you had to deep-fry them until they puffed up again.

"'Chain fries' were also a big test of your skill, as you had to link each ring of potato to the next without any gaps. And then there were..." As he discussed how he learned his trade in days gone by, Chef WONG emphasised that, "Back in the days when we were learning to cook, there were no chances to learn outside Hong Kong, so we learned all our cooking skills from the foreign head chefs. In those days, what mattered were your skills, things like Chicken a la Kiev and making consommé required a great deal of time and skill. Nobody does things that way now."

The foreign head chef would change every few years and each new head chef would nourish the Chinese chefs' skills in different ways, causing the food in the restaurant to change over time. The Chinese chefs also had to adjust and find ways to work with each new head chef, and if necessary, they would also help the head chef acclimatise to living in Hong Kong and assist him in creating dishes that suited Chinese tastes.

As Larry TCHOU recalled, "Most of the foreign head chefs came from Germany or Switzerland. A few came from Italy and France. They all had extensive kitchen experience, but most of them had never set foot in the East. For that reason, while the head chefs from each country had their own unique skills, they needed a Chinese sous-chef to assist them in running a team of Chinese staff in a Western kitchen where the division of labour was very detailed. The sous-chef served as a bridge between the head chef and the subordinates, as well as working between the kitchen and the front of the house to build contacts and conversations between the customers and the kitchen team."

A foreign head chef arriving in a strange land for the first time desperately needed a Chinese sous-chef who understood both English and Chinese and could pass on his instructions to kitchen employees of all levels; and

those Chinese chefs who could cook Western food and had worked in tough kitchen jobs without neglecting to learn English soon found themselves highly regarded and greatly valued by their head chefs, thus providing them with the opportunity to be promoted to sous-chefs.

"Chef Peter LO was one of these Chinese sous-chefs. The Western head chef came to place a great deal of trust in him, and he represented the head chef outside of the kitchen in talking to customers, finding out about their tastes, and adjusting the dishes based on their feedback. He also had the courage to innovate and paid meticulous attention to every detail. For example, when serving a main dish, he would add fried rice and chilli soy sauce, all presented in elegant silverware. This way, he did not just cater to the Chinese habit of having rice with their meals, but also preserved the dignified presentation of Western cuisine."

TCHOU heaped further praise upon his erstwhile partner at the Hyatt Regency, "Once he realised that traditional Western cuisine wasn't necessarily completely in tune with Chinese tastes, he used his knowledge and the expertise he acquired when he was cooking Chinese cuisine to offer advice to the head chef. While they kept on studying and improving the dishes, this not only helped the Chinese customers gradually adapt to Western cuisine, but also meant that the foreign customers didn't find any of the dishes too incongruous."

Chef LO and TCHOU worked together first at the Hilton, and then the pair moved to the Hyatt Regency in 1969, with one working in the kitchen and the other on the operations side. During his time at the Hyatt Regency, Chef LO's contribution to Hugo's restaurant was immediately apparent. For this reason, he rose to become Chef de Cuisine very soon, a position that gave him responsibility for the kitchens of all of the hotel's restaurants.

Thanks to their hard work, Chinese chefs finally began to make their presence felt in the foreign-dominated kitchens of Western restaurants, and Hong Kong produced a group of executive chefs who had mastered Western cuisine and were able to run the show by themselves, and were also highly influential and respected.

In addition to the success of Chef Peter LO, Chefs WONG See Kun and KWAN Kiu Chong also became executive chefs in the restaurants of a number of hotels and the Hong Kong Jockey Club respectively, representing a major breakthrough in the development of the culinary industry in Hong Kong. This first generation of Hong Kong master chefs boldly incorporated Chinese elements and creative thinking into Western menus, in the process creating the prototype for the popular food that would later come to be known as "fusion cuisine".



關鉅倉師傅(左圖:前排右一;右圖:右一)於1978年加入香港賽馬會擔任行政總廚,至1997年離職。他感恩期間曾與不少大師級廚師合作,令他眼界更闊更廣。

Chef KWAN Kiu Chong (Photo on the left: front 1st from right; photo on the right: 1st from right) was Executive Chef at the Hong Kong Jockey Club, from 1978 until 1997. He is grateful to have had the opportunity to work with many master chefs and gained a lot from their experience.



離開香港賽馬會後,關師傅(左)加入港龍航空,把自己的豐富經驗及閱歷,帶到航空業。

Chef KWAN (left) joined Dragonair after leaving the Hong Kong Jockey Club, and took his extensive experience to the aviation industry.



現職國際廚藝學院課程經理(西式廚藝)的周志勤早年攝於香港賽馬會舊會所的打吡餐廳。曾與關師傅於馬會共事的他,後來投身教育界,傳承廚藝,並協助課程發展。

Ken CHOW, currently the Programme Manager (Western Cuisine) at the International Culinary Institute (ICI) took this picture at the Derby Restaurant in the previous Hong Kong Jockey Club Clubhouse. In those early years, he worked with Chef KWAN at the Jockey Club and later on, he changed to the education sector and assists in programme development.



黃四根師傅先後於香港的半島酒店、香港酒店及太子酒店等任職。1980年代,內地酒店業開始拓展,但缺乏西餐人才,需要來自香港的廚師培訓新血。黃師傅轉戰內地,曾於廣州花園酒店及北京兆龍酒店工作。

Chef WONG See Kun worked at The Peninsula Hotel, the Hong Kong Hotel and the Prince Hotel at different times. In the 1980s, the China hotel industry started to take off, but they lacked the necessary Western cuisine talent, and had to rely on chefs from Hong Kong to assist in training staff. Chef WONG then moved to China and worked at the Garden Hotel in Guangzhou and the Zhaolong Hotel in Beijing.

在西餐世界,外籍廚師始終佔一席位。一些在工餘抽空學習英文的華人廚師,因既能跟華籍客人及員工溝通,亦能與外國廚師合作,在業界起飛的時代得到不少機會。Western chefs obviously played a vital role in preparing Western cuisine. But Chinese chefs who were prepared to study English after work could not only communicate with their Chinese customers and staff, but also with the Western chefs. So during the time when the industry was taking off, they had many opportunities.



黃師傅後來轉職國泰航空公司,負責飛機餐出品及培訓。退休後,他擔任酒店及飲食專業人員協會(酒專)的顧問,積極為行業發展出謀獻策。Chef WONG joined Cathay Pacific Airways later in his career, and was responsible for inflight meals and training. After retirement, he is now a consultant for the Association of Professional Personnel (Hotels, Food & Beverage), APP. He actively assists the development of the industry by offering his valuable advices.



在酒專刊物的專訪中,黃師傅(後排中)表示「能將自己的知識技巧傳授給他人是最有價值和開心的」。他提醒有志加入業界的人:「真心想在這行發展自然會事半功倍。」

From an interview in the APP publication, Chef WONG (back row middle) said, "Being able to pass on my knowledge and skills to others is valuable, and a delightful experience for me." He also reminded newcomers that, "To succeed, one needs to have the heart to really develop one's career in this industry."



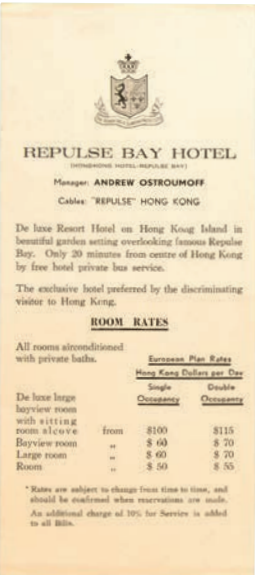
昔日很多做餐飲的華人都不懂英文，在當年的餐牌、點餐紙等常見解讀菜式的痕跡，如菜式名稱的中文翻譯。有些人更會用廣東話音節讀出英文食材名稱，如把 Seafood讀作「尿忽」。

In the past, many Chinese who were in the catering industry did not understand English. It was common to see Chinese translations written on the menus and order notes. Some workers would use Cantonese syllables to replace the English names of ingredients. For example, "seafood" was transliterated as "see fut" (literally "butt").



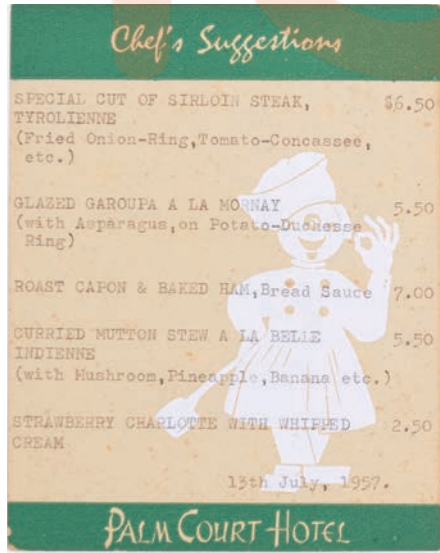
淺水灣酒店的小冊子，其封面顯示電話號碼只有五位數字，推算在1960年代中之前印製，關鉅倉師傅約在這時期前後進入淺水灣酒店工作。當時酒店的餐廳由瑞士籍總廚主理，亮點之一是星期日供應的自助午餐。

This pamphlet is from the Repulse Bay Hotel. The telephone number on the cover has only 5 digits, which suggests it might have been printed some time before the mid 1960s. Chef KWAN joined the Repulse Bay Hotel around this period. At that time, the hotel restaurants were managed by a Swiss head chef. The highlight of the hotel's cuisine is that buffet lunch being offered on Sundays.



香港是華洋共處的城市，西方文化一直為市民接受，尤其在1950年代末至1960年代，外國電影、歐美國星、洋服等蔚為風潮，西式飲食文化亦成為時尚。在這樣的環境下，華人西廚得到更多機會，地位也有所提升。（左圖：1964年12月31日《香港工商日報》；右圖：鄭寶鴻提供）

Hong Kong is a city that is comfortable with both Western and Chinese cultures. Particularly during the late 1950s to 60s when foreign movies, and American and European pop stars and outfits were fashionable, Western dining culture also became trendy. Chinese chefs cooking Western cuisine thus had more opportunities and much better social status. (Photo on the left: The Kung Sheung Daily News, 31 Dec 1964; Photo on the right: courtesy of CHENG Po Hung)



1957年酒店西餐廳的餐牌。參照瑪利蓮雞、咖喱羊肉等菜式，並對照第88頁的豪華餐廳餐牌，可見價格比非設於酒店的西餐廳略高。

A menu from a Western restaurant in a hotel in 1957. The prices of Chicken Maryland and Curried Mutton, for example, were slightly higher than similar dishes at Western restaurants outside hotels, such as the Hoover restaurant (see menu on p.88).

1962年的高士威道及怡和街，右上方可見豪華餐廳：本頁下方是該餐廳1956年的餐牌。

Causeway Road and Yee Wo Street in 1962. The Hoover Restaurant is on the top right of the photo, and the menu at the bottom of this page is their menu in 1956.



雖然1950年代西式餐飲越來越流行，但在西餐廳吃一件公司三文治要2元8角，吃牛扒、海鮮等要4元以上，比起吃一碗雲吞麵只需3角，非常昂貴。圖中亦可見黃四根師傅提及的菜式炸雪雞，因製作耗時繁複，故當年收費已達7元，近年更幾乎沒有餐廳供應。（圖片：「子貓物語—附庸風雅」網誌Christopher Leung提供）

While Western cuisine became more popular in the 1950s, a club sandwich at a Western restaurant still cost as much as \$2.8, and steaks and seafood cost over \$4. This was quite expensive when compared to a bowl of wonton noodles which cost only 30 cents at that time. Chicken a la Kiev can also be seen on this menu. This is a dish which Chef WONG See Kun mentioned, that took a lot of work to prepare. No wonder it cost as much as \$7 at that time and can hardly be seen in recent years. (Photo: courtesy of Christopher LEUNG, blogger at chrisleung1954.blogspot.com)

Appetizer 餸食類	
Hoover Cocktail	— 豪華 每份 3.00
Letcher Cocktail	— 雞 鴨 每份 2.00
Crisp Meat Cocktail	— 脆肉 每份 2.00
Prize Cocktail	— 大蝦 每份 2.00
Shrimp Cocktail	— 蝦仁 每份 2.00
Fruit Cocktail	— 什果 每份 1.00
Soup 湯類	
Island Onion	— 西洋菜湯 1.00
Crème of Chicken & Abalone	— 花膠雞湯 1.00
Bonfish	— 魚翅湯 1.00
Ox Tail	— 牛尾湯 1.00
Fish Chowder	— 魚片湯 1.00
Maitrease	— 意大利湯 1.00
Maitrease	— 意大利湯 1.00
Vegetable	— 什菜湯 1.00
Consommé (Hot or Cold)	— 清湯 1.00
Beef Tea (Home Made)	— 牛肉茶 1.00
Chicken Tea	— 雞茶 1.00
Consommé (Any Style)	— 各式清湯 1.00
Sea Food 海鮮	
Fillet Mince Sole	— 炸魚片 4.00
Grilled Mince Sole	— 炸魚片 4.00
Groupers Mince, Fried, Grilled, or Steamed	— 炸、炸、炸、蒸 4.00
Letcher Newburg, Thermidor or Beaufort	— 炸、炸、炸、蒸 4.00
Groupers A La Gratin	— 炸、炸、炸、蒸 4.00
Prize Crabs	— 炸、炸、炸、蒸 4.00
Crisp A La Gratin	— 炸、炸、炸、蒸 4.00
Smoked Pinfish	— 炸、炸、炸、蒸 4.00
Fruit Oyster	— 炸、炸、炸、蒸 4.00
Steamed Oyster	— 炸、炸、炸、蒸 4.00
Chicken 雞類	
Roast Chicken	— 炸、炸、炸、蒸 4.00
Fillet Chicken	— 炸、炸、炸、蒸 4.00
Steamed Chicken	— 炸、炸、炸、蒸 4.00
Chicken A La King	— 炸、炸、炸、蒸 4.00
Chicken Pilau	— 炸、炸、炸、蒸 4.00
Chicken Maryland	— 炸、炸、炸、蒸 4.00
Chicken Mince	— 炸、炸、炸、蒸 4.00
Chicken Mince	— 炸、炸、炸、蒸 4.00
Chicken A La Kiev	— 炸、炸、炸、蒸 4.00
Primeur of Chicken	— 炸、炸、炸、蒸 4.00
Grilled Young Chicken (Whole) 和 雞子雞 (全只)	— 炸、炸、炸、蒸 4.00
Roast Spring Chicken (Whole) 和 雞子雞 (全只)	— 炸、炸、炸、蒸 4.00
Fillet of Chicken & Asparagus 雞 鴨 類	— 炸、炸、炸、蒸 4.00
Grill 扒類	
Fillet A La Hoover	— 豪華 每份 6.00
Chateaubriand (For Two Persons)	— 炸、炸、炸、蒸 6.00

Sweet 甜品類	
Beef A La King	— 炸、炸、炸、蒸 4.00
Beef A La King	— 炸、炸、炸、蒸 4.00
Beef A La King	— 炸、炸、炸、蒸 4.00
Beef A La King	— 炸、炸、炸、蒸 4.00
Beef A La King	— 炸、炸、炸、蒸 4.00
Sandwiches 三文治類	
Club	— 炸、炸、炸、蒸 4.00
Ham & Chicken	— 炸、炸、炸、蒸 4.00
Ham or Chicken	— 炸、炸、炸、蒸 4.00
Egg & Tomato	— 炸、炸、炸、蒸 4.00
Asparagus Roll	— 炸、炸、炸、蒸 4.00
Wines List	
Cocktails	— 炸、炸、炸、蒸 4.00
Whiskies	— 炸、炸、炸、蒸 4.00
Liqueurs	— 炸、炸、炸、蒸 4.00



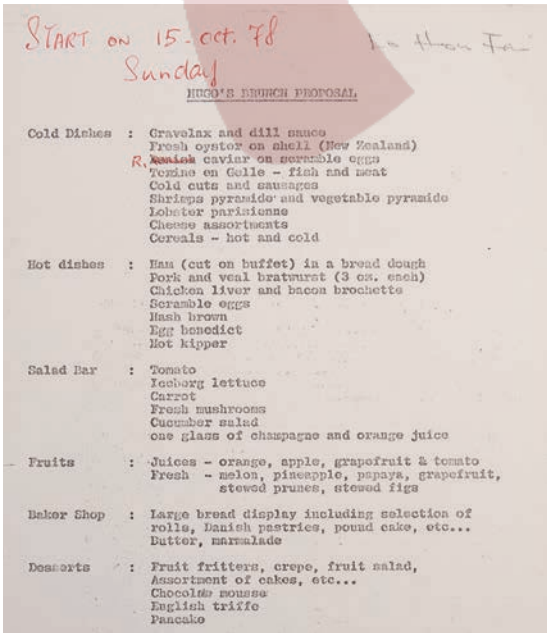
圖中左方可見天星餐廳。黃四根師傅初入行時曾在此餐廳任職，與盧漢輝師傅偶然結識。盧師傅其時任職藍天夜總會，同一地點日間會搖身一變，成為中式的京華酒家。

The Tin Sing Restaurant can be seen on the left of this photo. Chef WONG See Kun worked here at the beginning of his career and happened to meet Chef Peter LO. At that time, Chef LO was working at the Blue Sky Nightclub. The same place in daytime was a Chinese restaurant named King Wah.



朱米康（上圖左一，下圖左三）於1969年與盧漢輝師傅（上圖中，下圖左一）一起轉到凱悅酒店工作，前者主力客務及營運，後者在廚房打拚。兩人惺惺相惜，朱先生憶述故友曾改良正統西餐以適應華人口味，認為是細心和具創意的表現。

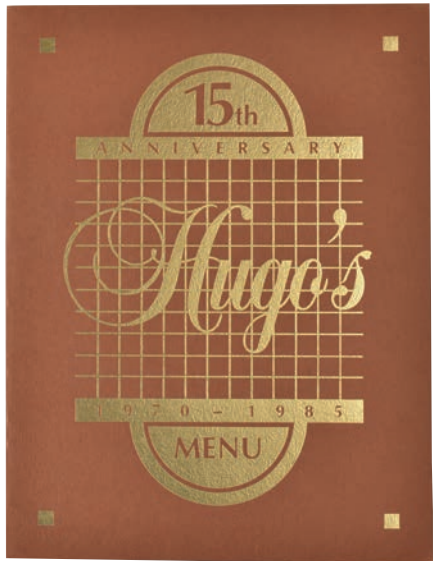
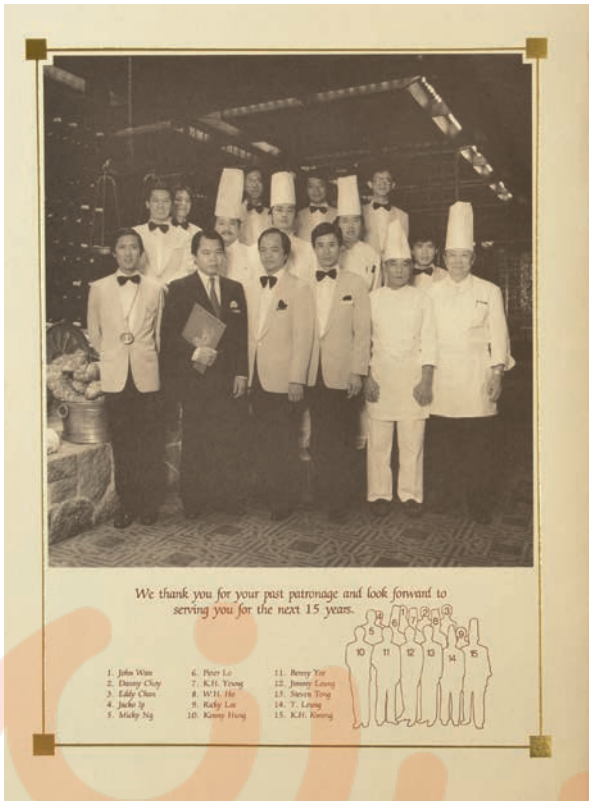
In 1969, Larry TCHOU (photo above: 1st from left; photo below: 3rd from left) moved to the Hyatt Regency together, one working on the customer and operations side and the other in the kitchen. The pair respected each other a lot and as TCHOU recalled, his friend used to modify authentic Western cuisine to cater to Chinese tastes, which was quite a caring and creative move.



在1970年代，凱悅酒店高層幾乎都是外國人，盧師傅（右四）憑個人努力攀至行政總廚一職，殊不簡單。
During the 1970s, senior management staff at the Hyatt Regency were mainly foreigners. It was not easy for Chef Peter LO (4th from the right) to reach the position of Executive Chef through his own hard work.

昔日希戈的用餐環境。圖中可見廚師推著手推車來到飯桌旁邊，即席為客人烹調食物。希戈是最早引入此服務的餐廳之一。
The dining environment at Hugo's in the old days. The photo shows the chef cooking the food on a trolley right in front of the customers. Hugo's was one of the first restaurants to introduce this serving style in Hong Kong.

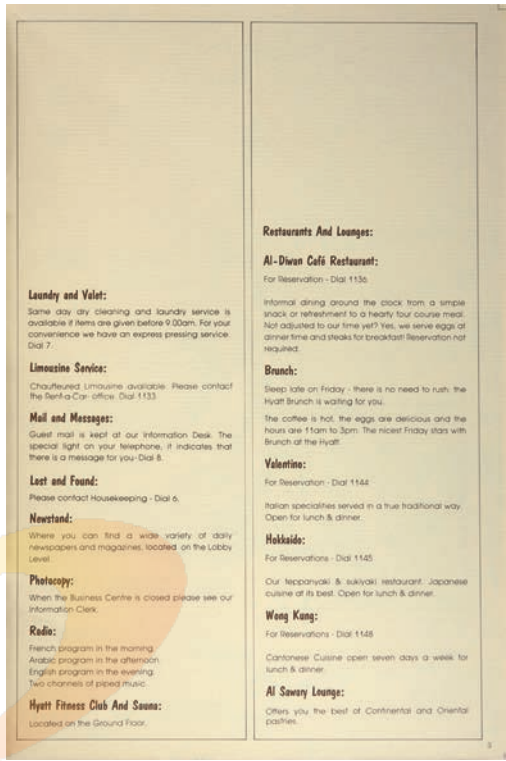
圖為寫有盧漢輝師傅名字的餐飲計劃書，顯示1978年10月15日開始供應的自助早午餐餐單。
This photo is a catering proposal which has Chef Peter LO's name on it, and indicates a brunch menu, starting from 15 October 1978.



1985年，希戈踏入第15個年頭，從團隊合照可見，餐廳團隊主要由華人組成。此外，黃四根師傅及關鉅倉師傅在1980年代也分別在酒店及香港賽馬會擔任行政總廚。過往西餐廚房以洋人為主導的局面，慢慢出現轉變。
This photo of the 15th anniversary of the Hugo's in 1985 shows that the majority of the team working in this restaurant was Chinese. Chefs WONG See Kun and KWAN Kiu Chong also worked as Executive Chefs at hotels and the Hong Kong Jockey Club respectively in the 1980s. This depicted a changing scene in which the Western kitchens were becoming less dominated by Westerners.



現改建為國際廣場的舊香港凱悅酒店於2006年1月1日結業。在希戈貢獻良多的一代華人行政總廚盧漢輝師傅，於2005年12月15日重回即將拆卸的故地，主理「盧漢輝眼中的希戈」晚宴。從晚宴英文名稱「An Evening with The Chef Who Educated a Generation」，可見他除了個人廚藝非凡，也盡心盡力教育新一代廚師。
The Hyatt Regency hotel (now the location of iSQUARE) was closed on 1 January 2006. Chef Peter LO, who contributed a lot to the Hugo's restaurant and used to be the Executive Chef, returned to the hotel on 15 December 2005 before it was demolished, to host a banquet with the theme of "An Evening with The Chef Who Educated a Generation". This showed that he not only possessed exceptional culinary skills, but had also worked hard to educate the next generation of chefs.



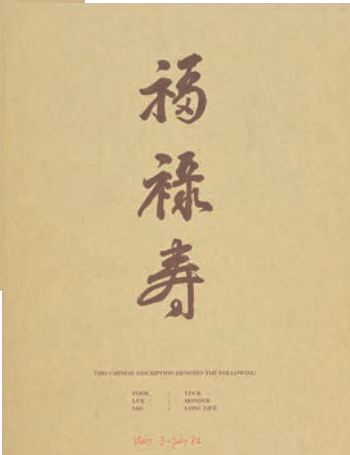
盧漢輝師傅於1980年代初獲委派到沙地阿拉伯吉達的凱悅酒店當行政總廚，管理旗下餐廳，並協助成立中式及日式廚房。從當年的酒店指南可見，酒店除了西式餐廳及咖啡廳，還設有中餐廳「皇宮」及日式餐廳「Hokkaido」。

Chef Peter LO was assigned to work at the Hyatt Regency Jeddah in Saudi Arabia in the early 1980s. He was appointed Executive Chef and was responsible for managing the hotel restaurants and assisted in setting up the Chinese and Japanese kitchens. From this hotel directory back then, other than having Western restaurants and a café, there were also a Chinese restaurant called “Wong Kung” and a Japanese Restaurant the “Hokkaido”.



1982年「皇宮」的餐牌，處處展現中國及香港色彩，包括吉祥字詞「福祿壽」、應用像毛筆字的字體以及以香港地名包括旺角、筲箕灣、青衣及沙田命名的套餐，彷彿在表達酒店主廚與香港的連繫。

A menu from “Wong Kung” restaurant in 1982. There is a very strong sense of Chinese and Hong Kong culture, with lucky Chinese characters, the use of fonts which simulate Chinese calligraphy and set meals named for Hong Kong districts, like Mong Kok, Shau Kei Wan, Tsing Yi and Sha Tin. This seems to be hinting at the relationship between the hotel's head chef and Hong Kong.

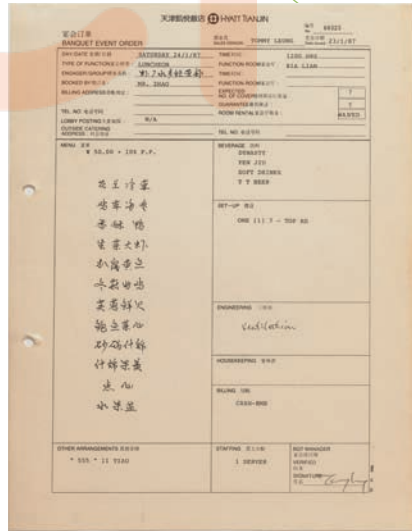


盧師傅出席吉達凱悅酒店的周年慶祝活動。
Chef Peter LO attended the anniversary celebrations of the Hyatt Regency Jeddah.



(上圖) 1980年代，香港一些已累積豐富管理經驗的華人總廚紛紛獲委聘前往內地，協助成立新酒店、建立制度、培訓員工等。盧漢輝師傅也於1985年至1987年獲委任前赴天津，協助成立天津凱悅酒店。(右圖) 期間的餐飲計劃文件。

In the 1980s, many experienced Chinese executive chefs from Hong Kong were sent to China to assist in the establishment of new hotels, set up new operation systems and train staff. Chef Peter LO (photo above) was appointed to set up the Hyatt Regency Tianjin in China between 1985 and 1987. (Photo on the right) A menu planning document from that period of time.





Chapter 3
A Message for
Posterity -
The Path to Glory



第三章
寄語後晉——邁向光輝前程



香港是一個華洋雜處的地方，自開埠以來，曾有多位來自瑞士、英國、法國、意大利，以及其他西方國家的洋人總廚受聘來港，每一位的到來都為香港帶來了不同之處和嶄新思維，讓華人廚師可以集各家之長，將之靈活結合及作出變化，發展出適合華人又不失西餐體面的華人西餐，締造後期百花齊放的局面。

更上一層樓

到了 1980 年代，金融地產開始蓬勃，經濟持續向上，很多新酒店落成，飲食業的空缺一時倍增，業界人手供不應求，廚房員工轉工跳槽蔚然成風，各酒店皆陸續推出銀彈策略留人。

同時，中國大陸和澳門也開始發展酒店業，極需要香港業界管理人才到當地協助培訓員工、建立制度。因此第一代華人總廚紛紛衝出香港，曾在多間酒店擔任行政總廚的黃四根師傅由 1980 年起先後被派往廣州花園酒店、北京兆龍飯店等等，主力培育飲食界人才。回港後，轉職到國泰航空公司工作一直到退休為止。

而盧漢輝師傅也於 1980 年代初，獲委派到沙地阿拉伯吉達的凱悅酒店當行政總廚，一方面要管理酒店旗下的著名餐廳，另一方面又要領導酒店各部門，並成立中式及日式廚房，因為表現出色，被留任數次。回港後不久，於 1985 年至 1987 年，又被委任至中國天津，以其豐富的管理經驗，協助成立新酒店。

正所謂「讀萬卷書，不如行萬里路」，除了不斷磨練，虛心學習各地廚藝知識外，能有機會外闖見識，實是作為華人廚師難能可貴的機會。從以上幾位本地總廚的經歷，亦可見西餐在香港的發展已漸趨成熟，香港廚師的前路可說比以前廣闊得多，不但能在本地大有作為，還有外出交流的機會，將本地的經驗帶出去，趁機到外地將自己的本領應用出來，從實踐中豐富及累積自身的餐飲業知識，使之更全面，回港後再貢獻業界，使之得到進一步的發展。

作育英材

在早期華人廚師入行的年代，做廚師的大多學歷不高，但有心想學一門手藝以維生養家的年輕人，他們都得由低層做起，負責洗廚具、清潔廚房、切薯仔……做著一些不著邊際的「下欄」工作。那一代的華人廚師由寂寂無名的打雜小學徒做起，要在云云實力相當的學徒之中突圍而出，得到師傅的青睞實在不容易。至於能夠步步晉升，最後位至行政總廚的那一撮，他們後天要付出的巨大努力可想而知。

據盧漢輝太太憶述：「盧師傅在事業有成後想重拾書包，上學去。可惜時間不對，未能如願。不過，他從不放過任何學習的機會，閒時一定躲在廚房磨練廚藝，無論是什麼國家的菜式都不放過。而且，他積極參與考驗，多年來考獲無數專業的廚師證書，當中還有些是難度極高，少有華人可獲得的呢！」盧師傅也好收集，尤其是與餐飲有關的事物，不論是古董、餐牌、明信片、舊照片、書刊報章等，都珍而重之、分門別類地整齊收藏，希望從中得到不同的啟發，也為業界留下豐富的資料寶藏，極具參考價值。

盧師傅每遇上年輕同事需要幫忙，都義不容辭地出錢出力相助，也不吝對其大加提攜和教導。或許就是這個原因，令到盧師傅由廚房轉戰教壇作育英材，從另一個角度繼續惠澤餐飲行業。

港英政府於 1982 年成立職業訓練局（VTC），為了進一步培育飲食業和旅遊業人才，在 1985 年成立酒店業訓練中心（HOTC）*，提供餐飲及酒店實務訓練。「我自小立志做西廚的，覺得西餐與中餐不同的是擺盤很講究精緻，而這正是我感興趣的地方，於是就報讀了 HOTC 在薄扶林舉辦的西式廚務及餐飲證書課程，既學習餐飲服務，亦學習廚房工作。」現任香港諾富特世紀酒店餐飲經理暨行政總廚的李耀倫於 1994 年畢業。他慶幸：「學院提供的酒店、廚藝課程，為我們這些有志做廚的本港年輕人提供了取得專業資格，得到學術認可的機會。」

於亞洲國際博覽館就職超過十年的陳志偉亦有同感：「選擇讀餐飲是因為自小看著媽媽下廚，耳濡目染，萌生了興趣，家人建議我報讀 HOTC，畢業後取得專業資格，有張證書在手，有利於日後的發展，有更好的出路。於是我讀完西餐再讀中餐，比較過後，還是覺得適合向中餐方面發展。」陳志偉修畢餐飲課程後，1997 年加入灣仔會展工作，負責中式宴會。2000 年中華廚藝學院（CCI）成立時，陳志偉又再報讀，成為該學院的第一屆學生，亦再次遇上在 HOTC 已認識的盧漢輝師傅。「又是你呀？」陳志偉回憶道：「盧師傅一見到我就叫我 Alan 仔，感覺很親切。」

原來，盧漢輝師傅早在 1980 年代末已加入 HOTC。在 1980 年代初已出任 VTC 屬下的酒店、飲食及旅遊業訓練

委員會主席的朱民康受邀擔任 HOTC 的籌劃委員會成員和顧問，他認為：「既然要開酒店學校，就要找一個既有心培育英材，又了解香港飲食文化，更要有廚藝和壓得住場的業界名人，方能事半功倍，因此洋人總廚未必是最適合人選，反而盧師傅無論在個性和才幹方面皆切合所需。因為盧師傅已是酒店廚房的一哥，但從未曾見過他怒斥犯錯的同事，反而是循循善誘地教導，而且經常毫不藏私地向下屬傳授心得。」

有見及此，朱民康便將盧師傅推薦給 VTC。1989 年起，盧師傅正式加入 HOTC，管理西式及中式廚務課程的發展及培訓。看著一屆又一屆的學生學有所成，盧師傅感到十分滿足，不但打消重歸廚房的念頭，更樂此不疲地做到退休。而學院對於盧師傅的教學方法非常認同和讚賞，因此到他退休後仍以續約形式聘用。

說起盧師傅的教學生涯，盧太有感而發：「由一開始猶豫著做不做，到後來一年復一年，一直做到 CCI 成立，還是一年一年地簽約。我想他是很適合教導工作的，因為他極有耐性，每天一大早就要接聽很多電話，對於所有問題，都耐心地解答，遇有講不明白的，更會用文字寫下來，傳真給對方。放學更會留下來教導有疑難的學生。他常常說：『若我犧牲一點時間可以教會他們，何樂而不為，若不能教會他們就回家的話，反而心底有點過意不去。』」

薪火相傳

在廚藝界打滾多年，盧漢輝師傅以培訓「廚德、廚政、廚藝」兼備的新一代廚師為宗旨，務求令寶貴經驗傳承。除了把終生所學傳承下來外，盧師傅也協助推廣中華飲食文化，為成立 CCI 出一分力，與同儕建立「一試兩證」技能測試制度，又擔任香港高等科技教育學院（THEi）的廚藝及管理（榮譽）文學士課程的顧問，為該課程的規劃發展提供意見。

「像盧師傅這樣的大師級一定很有自己的堅持和才能，不然只靠運氣根本走不了這麼遠這麼久。」陳志偉說：「學院的導師都很盡力為學生，除了廚藝方面，也身體力行地為我們作出好的示範。盧師傅一走出來就有一種大廚的鎮定，不怒而威的氣場，雖然他從不罵人，但每遇到同學做錯事，他都會站出來提點教導，積極地與學生們溝通。當我對將來的發展方向有疑惑，盧師傅會給我分析，引導我思考，使我能夠辨清自己的能力，忠於自己的意願。」直至現在，陳志偉仍深深體會到溝通的重要性：「尤其是現在負責的是管理工作，要帶領一班年紀比自己大、經驗比自己豐富的老師傅，我希望與他們取得共識，開心和諧地一起工作，為達到這個目標，我會盡力親力親為地參與工

作，藉此了解工作性質，讓大家感受到我是體諒他們的，這樣才能得到有效的溝通。」

李耀倫亦表示從前輩們身上學到的做人處事態度終身受用：「學院的老師例如 Ken Sir、簡 Sir，待我們一班學生就像家人一樣，我們在課餘會一起去釣魚，一起玩。學院更會為我們介紹工作，我的第一份工作也是這樣得到的。」由十幾歲入行，至今從事飲食業已超過二十年，對李耀倫影響至深的一位師傅便是 Angelo McDonnell：「由廚藝、擺盤、餐牌菜式設計，到管理方式等各方面，我都從 Angelo 身上學到很多。」至於李耀倫生命中的第一位伯樂則是 Timothy Tang，由初入行做到行政總廚，李耀倫仍然謹記師傅的教導：「師傅位高權重，但從不會板著臉孔發怒罵人，總是一邊工作一邊和我們一群手下談笑風生。受了他的薰陶，我也秉持上班要開開心心，也要讓同事開心的信念，因為無論一個人多有才能、創意，也不可能單獨完成所有工作，團隊精神是很重要的，我的團隊就是我的手足，我們每天相處的時間甚至比跟家人更多，所以我希望工作環境的氣氛是融洽歡樂的。」

寄語後輩

作為飲食界中生代，對於後晉同業有何寄語？陳志偉、李耀倫兩人異口同聲地說：「不怕吃虧，不斷學習，裝備自己，學習合作和溝通技巧。」比起昔日，現在入行的機會多了，酒店旅遊業發達，極需要相關人才，「以前是工揀人，現在是人揀工。」兩人再度慨嘆道：「現在就業市場的選擇多了，要專心一意地待在同一個行業長久發展，實在需要無比堅持及熱誠啊。」他們亦強調廚房工作分秒必爭，要將最好的食物呈獻給客人，關鍵就是與同僚互相協調、溝通，所以也提醒後晉別忘記這些軟技能的重要性。

正如李耀倫、陳志偉兩人，皆由初級職位做起，一直堅持本分，一步步攀升至今天的職位，期間更不忘進修、接受挑戰，參加大型烹飪比賽，增強自己的實力；另一方面，他們也同樣將團隊視為珍貴資產，無論對比他們年長的員工，還是入行不久、尚待磨練的年輕人，都藉耐心溝通、以身作則、將心比己的方式管理，推動他們合力將工作做得更好。他們不但使自己可以更上一層樓，也令同僚能保持熱誠、在業界走得更遠。

入行餐飲界，如不甘心只在廚房埋頭切薯仔、洗廚具、清潔廚房，從盧漢輝、關鉅倉、黃四根等華人總廚的地位反映了什麼？除了先天的才能外，後天的奮鬥才是成功的關鍵，由小學徒到行政總廚，缺了努力、毅力、心力，是不會成功的。盧師傅終生奉獻廚藝及職業教育業界，從他身上我們看到終身學習、將職業變成事業之道。而這正與 VTC 推行職業專才教育的理念同出一轍，讓學生有機會學習一技之長之餘，更培育他們對學習的熱忱，認真思考未來路向。同樣，CCI 與 2014 年成立的國際廚藝學院（ICI）亦秉持共同信念，為日後培訓出更多飲食界人才攜手努力，進一步弘揚香港飲食文化的多元及創新精神，推動餐飲業持續發展。

* 酒店業訓練中心（HOTC）為酒店及旅遊學院（HTI）前身。

Moving up a Notch

By the 1980s, the finance and real estate sectors began to flourish and the economy continued to boom. Numerous new hotels were built, and there was a dramatic increase in demand for staff for the catering industry. Labour shortages meant that kitchen staff could, and frequently did, change jobs regularly, so hotels began to offer greater monetary incentives to retain staff.

The hotel industries in mainland China and Macau also began to develop during this period, creating an urgent need for managerial talent from Hong Kong to assist with staff training and setting up working systems. For this reason, the first generation of Chinese head chefs began to take their first steps outside of Hong Kong. Starting in 1980, Chef WONG See Kun, formerly the Executive Chef at a number of hotels, was relocated to a series of hotels including the Garden Hotel in Guangzhou and the Zhaolong Hotel in Beijing, where he worked principally on training restaurant industry talent. After returning to Hong Kong, he got a job with Cathay Pacific Airways, where he stayed until his retirement.

Chef Peter LO was also assigned to work outside Hong Kong in the early 1980s. He was appointed Executive Chef at the Hyatt Regency Jeddah in Saudi Arabia, where he was responsible for managing the hotel's famous restaurants, as well as for leading various departments of the hotel and setting up Chinese and Japanese kitchens.

Hong Kong is a place where Chinese and Western culture co-exist. Ever since the city started its development, head chefs from Switzerland, Britain, France, Italy and other Western nations have all brought different flavours and creative ideas to the city. This enabled Chinese chefs to combine the strengths and spirit of each of these cuisines, and modify them to cater to Chinese tastes without losing the dignified presentation customs of Western cuisine. This then laid the foundations for a later period of blossoming diversity.

Fostering Talent

His outstanding performance in this role resulted in him being asked to remain in the post for longer than planned. Soon after returning to Hong Kong, he was assigned to work in Tianjin in China, from 1985 to 1987, where his extensive management experience was put to use in helping to establish a new hotel.

As the Chinese proverb says, it is better to travel ten thousand miles, than read ten thousand books. In addition to constantly honing their skills and learning about the cuisines of different regions, getting the chance to travel overseas to broaden their horizons was a precious opportunity for Chinese chefs. It is evident from the experiences of the local chefs mentioned in this book that Hong Kong's Western cuisine scene was gradually maturing, and it is fair to say that the future prospects for Hong Kong's chefs had improved enormously. Not only could they achieve great things on the local scene, but they also had the chance to work outside of Hong Kong. They took their local experience with them and made the most of the opportunities to apply their skills in other places. While they gained insight and experience from practical experience, they further enriched their knowledge of the catering industry, making their skills more comprehensive, so when they returned to Hong Kong they could further contribute to the industry and facilitate its development.

In the days when Chinese chefs first began their careers in Western restaurants, the majority of them had limited education, but they were generally young people who were determined to learn a craft in order to earn a living and support their families. They all had to work their way up from the bottom, starting with cutting potatoes, cleaning kitchens, and washing pots and pans – basically they had to do all the peripheral, menial jobs that got them over the threshold of the kitchen. That generation of Chinese chefs started out as countless apprentices who did every job going and had to strive to stand out among the many other capable apprentices. It was far from easy to earn the appreciation of the master chef. For the handful that managed to gradually earn promotion and finally progress to senior roles such as executive chef, it is easy to imagine just how much effort they had to put in.

As Chef LO's wife recalled, "Once Chef LO became successful in his career, he wanted to go back to school. Unfortunately, it wasn't the right time and he was never able to fulfil this ambition. Still, he never let any opportunity to learn something slip by, and he always spent his spare time in the kitchen, honing his skills. Whatever country's food it was, he would never give up until he got it right. He was also very proactive about taking up challenges and he earned countless professional chef's certificates over the years, some of which were extremely difficult to obtain, and only very few Chinese people were able to earn!"

Chef LO was also an avid collector, particularly of restaurant-related memorabilia such as antiques, menus, postcards, old photographs, books, magazines and newspapers, all of which he treasured, carefully sorted and filed by category, in the hope that they would inspire and enlighten him, as well as providing a wealth of information on the industry that would leave a valuable record for posterity.

Whenever he came across a younger colleague who needed help, Chef LO felt duty bound to do everything he could do to offer assistance and would spare no effort in providing guidance and monetary support. This was likely one reason why Chef LO switched his career from the kitchen to the classroom, where he focused on fostering and educating future talent, and continuing his involvement in the catering industry from a different perspective.

In 1982, the Government of what was then British Hong Kong established the Vocational Training Council (VTC). Under this banner, the Hotel Industry Training Centre (HOTC)* was established in 1985 to provide practical and up-to-date catering and hotel training, and foster talent for the catering and tourism industries.

Andrew LEE, currently the Restaurants and Kitchen Manager at the Novotel Century Hong Kong, graduated in 1994. It was an experience that he recalled with gratitude. “Becoming a chef for Western cuisine had been my childhood dream. Western cuisine differs from

Chinese cuisine as the food has to be presented in a very refined manner, and this was precisely the area that I was interested in. So I enrolled in the Certificate Course in Western Cuisine and Food & Beverage Operations at the HOTC in Pokfulam, where I learned about both F&B and kitchen work.

“The Institute offered hotel and culinary courses. So for youngsters in Hong Kong who wanted to become chefs like us, there would be a way to obtain professional qualifications that were academically accredited.”

Alan CHAN, who has worked at AsiaWorld-Expo for over a decade, expressed similar sentiments. “I chose to study catering because watching my mother cook since I was a child influenced me a lot and got me interested in the subject. My family suggested that I enroll at the HOTC, as I would get professional qualifications when I graduated and these certificates would help my future career development and give me better prospects. So I took courses on both Western cuisine and Chinese cuisine, and after comparing the two, I realised that I was better suited to a career on the Chinese cuisine side.”

After completing his catering course, in 1997, CHAN started working at the Hong Kong Convention and Exhibition Centre in Wan Chai, where he was responsible for Chinese banquets. When the Chinese Culinary Institute (CCI) was founded in 2000, CHAN enrolled once again and was among the first batch of students to be

admitted to the CCI. He therefore met up with Chef LO again, whom he had met previously at the HOTC. “You again?” CHAN jokingly recalled. “As soon as he saw me, Chef LO called me Alan-zai, a nickname that struck me as very kind and familiar.”

Chef Peter LO joined the HOTC back in the late 1980s. Larry TCHOU, who had been Chairman of the VTC's Hotel, Catering and Tourism Training Board since the early 1980s, was invited to serve as a member and consultant for a planning committee of the HOTC.

According to TCHOU, “If we were going to open a hotel school, then we needed to find a well-known industry figure who was interested in educating and fostering talent, but who also understood Hong Kong's culinary culture, and most importantly had the culinary skills and gravitas to take control of things. If we could do that, then half the job was done already. For this reason, foreign head chefs were not necessarily the most suitable choice, and in any case, Chef LO was exactly what we needed, both in terms of his personality and his abilities. Chef LO had been a leader in hotel kitchens for a while, but I had never seen him get angry or rebuke a colleague who made a mistake; instead, he would offer skilful and patient guidance. He would also often pass on his insights to his subordinates without holding anything back for himself.”

For all these reasons, TCHOU recommended Chef LO to the VTC. In 1989, Chef LO officially became part of the HOTC, and was responsible for the development of courses and training on Western and Chinese cuisine. Witnessing students completing their studies every year was a satisfying experience for Chef LO and encouraged him to abandon any desire to return to frontline kitchen work. He ended up enjoying his time as an educator until his retirement. The Institute had such admiration for Chef LO's teaching methods that it continued to extend his contract even after he retired.

When the conversation turned to his teaching path, Chef LO's wife spoke sentimentally. “He was originally a little hesitant about whether he should do it, but as the years went by, he kept on working there until the CCI was founded, and he still kept on renewing his contract every year. I think that he is very well suited to working as an instructor, because he has a lot of patience. First thing every morning, he would get a lot of phone calls and he would explain how to handle all the problems very patiently. If there was something he couldn't explain over the phone, he would write it down and fax it to the person on the other end. He would also stay behind after class to offer guidance to students with problems. He often said, ‘If sacrificing a little bit of my time means that I can get through to them, then why not? If I go home without solving their problems, I'll just feel bad about it anyway.’”

Passing on the Torch

After years in the culinary industry, Chef LO committed himself wholeheartedly to fostering the next generation of chefs and passing on his precious experience with a tenet for “professional ethics, kitchen management, and culinary skills”.

In addition to passing on the skills learned over a lifetime, Chef LO also helped to promote the Chinese culinary culture, and contributed to the establishment of the CCI. He was one of the key members in setting up the skill testing system of “One Trade Test, Two Certificates”, and also served as a consultant for the Bachelor of Arts (Honours) in the Culinary Arts and Management programme at the Technological and Higher Education Institute of Hong Kong (THEi), where he offered advice on the planning and development of the course.

Alan CHAN explained that, “True master chefs like Chef LO must have had tremendous perseverance and skill, as you would never get as far as they did for as long as they did based on luck alone. The Institute’s instructors all put a huge amount of effort into teaching. Besides culinary arts, they also set a personal example for us and very much practised what they preached. Chef LO always possessed this sense of calm that great chefs have, and presented himself with a kind of authority without anger.

“Although he never gave anyone a dressing down, whenever he spotted that someone in the class was doing something wrong, he would give them some advice and guidance. He was very proactive about communicating with students. When I had doubts about my future career direction, Chef LO helped me analyse the situation and guided me in thinking things through, so that I was able to clearly recognise my abilities and stay true to what I really wanted.”

To this day, CHAN remains very struck by the importance of this kind of communication. “Particularly in my current

position where I have to manage a team of experienced chefs who are older than me, I wish to reach a consensus with them so that we can collaborate happily and harmoniously. To accomplish this goal, I try my best to get involved personally in their work. Only with better understanding of everyone’s job, can we achieve effective communications.”

Andrew LEE concurred by saying that the attitudes in terms of dealing with people and issues that he learned from the older generation have served him well ever since. “The teachers at the Institute, like Chef Ken and Chef KAN, treated us like their family. We would even go fishing and have fun together outside class. The Institute also helped us to get jobs, and in fact, I got my first job this way.”

LEE entered the industry as a teenager and has been working in catering for over twenty years. He said that the mentor who had the greatest influence on him was Angelo MCDONNELL. “I really learned a lot from Angelo in terms of everything from cooking skills, plating and menu design to management.”

However, the first person to spot LEE’s talent was Timothy TANG, and he has kept TANG’s teachings in mind throughout his journey from being a newcomer to the industry to becoming an executive chef. “My mentor had the status and the authority, but he never let an angry expression cross his face or yelled at people. Whenever he was working with us, he would always chat away cheerfully. Thanks to his influence, I have also stuck to this faith of maintaining a happy workplace. No matter how talented or creative somebody might be, they can’t do all the work by themselves. Team spirit is very important. My team are like my brothers and sisters, as we spend more time together each day than that we do with our families, so I want the working atmosphere to be happy and harmonious.”

A Message for Future Generations

When asked what message these senior members of the second generation of Hong Kong’s catering industry have for future generations working in the industry, both Alan CHAN and Andrew LEE replied, “Don’t be afraid to lose out, never stop studying, equip yourself with the right tools, learn how to work as a team and also work to acquire communication skills.

“Compared to the old days, there are more opportunities to get into the industry now as the hotel and tourism industries are well developed and desperately need people with the requisite talents. It used to be that employers chose workers, but today it’s the workers that chose the jobs.” Sighing to themselves again, the two chefs agreed that, “There are more choices in the employment market, so if you want to stay in the same industry and focus wholeheartedly on developing a career, you really need to have a lot of persistence and enthusiasm.” They also emphasised that speed is vital in kitchen work. In order to serve customers with the best food, the key is to work closely with one’s colleagues and communicate well. They therefore reminded the younger generation that they should always bear in mind the importance of these soft skills.

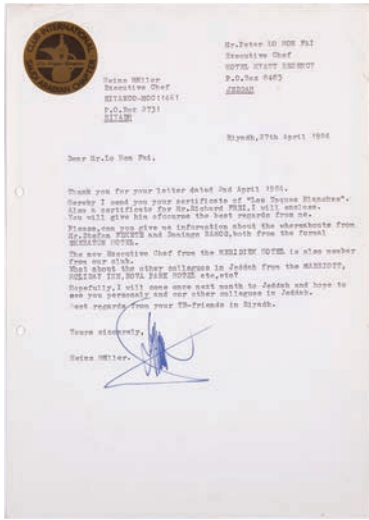
Both Alan CHAN and Andrew LEE entered the industry at the bottom, paid their dues and gradually climbed to their current positions. They have constantly kept bettering themselves through further study and taking on new challenges like entering major culinary competitions, in order to strengthen their abilities. They regard their staff, whether seasoned veterans or less experienced newcomers, as valuable assets, managing them with empathy, communicating with patience and setting a good example themselves so as to motivate them to perform to the best of their abilities. Thus, they not only raised their own careers several notches, but also inspired their employees to do likewise.

What can be surmised from the success of the Chinese executive chefs like Chef Peter LO, Chef WONG See Kun and Chef KWAN Kiu Chong, if someone hopes to pursue a catering career? While natural talent is important, the determination to overcome obstacles and never give up is critical too. Anyone who plans to go from apprentice to executive chef without hard work, perseverance, and determination is destined to fail. Chef LO dedicated his whole life to the culinary arts and vocational education. His example demonstrates how a person who engages in lifelong learning can turn a job into a career.

This matches perfectly well with the VTC’s mission of promoting a vocational and professional education, through which students get the chance to learn professional skills, foster their passion in learning and think seriously about their future paths.

The CCI, and the International Culinary Institute (ICI) which was established in 2014, also share the same philosophy of nurturing catering industry talent for the future, driving greater diversity and innovation in Hong Kong’s culinary culture, and promoting the continued development of the catering industry.

* The Hotel Industry Training Centre (HOTC) was later renamed the Hotel and Tourism Institute (HTI).



無論新晉或經驗豐富的廚師，都應終身學習。像盧漢輝師傅，縱事業有成仍孜孜不倦學習，考取不同認證及加入專業團體，增值自己。（左圖）盧師傅在沙地阿拉伯吉達時的書信，提及他加入了以促進業界交流為宗旨的Les Toques Blancs；（右圖）La Chaîne des Rôtisseurs是弘揚精緻法國菜的組織，只有獲選者才能成為會員，而盧師傅（左二）是最早成為會員的華籍廚師之一。

Both young and experienced chefs should keep learning throughout their careers like Chef Peter LO. He kept learning and testing himself to get various certificates, and joined different professional organisations even when he was already at the peak of his career. (Photo on the left) A letter from Chef LO when he was working at Jeddah in Saudi Arabia, mentions that he had joined Les Toques Blancs which is an organisation that promotes exchanges and cooperation within the industry; (Photo on the right) La Chaîne des Rôtisseurs is an organisation that promotes fine French cuisine. Members are selected by invitation. Chef LO (2nd from left) was among the first Chinese chefs to become a member.



圖為人事訓練部、梁淑姿小姐、李安慈小姐、行政總廚、盧漢輝先生與各人合攝。
Picture shows the apprentices, Li Kar Kit, Cheung Pui Tak, Lee Yiu Wah, Lui Wang Kuong and Loong Man Sum posing together with our Executive Chef, Mr. Lo Hon Fai, Miss Rosa Leung and Miss Angelina Lee of Personnel Department.

Today's Apprentices Future Chef 香港凱悅酒店不遺餘力熱心， 培育酒店西廚人材

We have recruited a total of 7 apprentices for Hotel Cook — Western Style. The ones holding certificates were Man Chiu Ming and Chan Chak Yan who had both finished their 3 years theoretical training in Haking Wong Technical Institute and are now under the direct employment of Hyatt Regency Hong Kong. The rest of the apprentices are undergoing their 3 years practical and theoretical training under the guidance of our Executive Chef, Mr. Lo Hon Fai.

本酒店先後已聘用了七位酒店西廚學徒，圖中手持訓練期滿證明書的文照明及陳澤仁已分別完成那三年制的訓練課程，現在已受聘於本酒店為正式員工，而另外的五位分別為李家傑、張培德、李耀華、呂宏廣及龍民森等均在受訓期間，並由酒店保送他們在黃克競工業學院接受其指定之教導課程，加上由行政總廚師、盧漢輝先生的精明引導下，他們他日定當成為出色的廚師。

在加入VTC之前，當時還任職香港凱悅酒店行政總廚的盧漢輝師傅（左一）已積極扶持後輩。（圖片：1985年2月凱悅酒店員工雜誌《凱訊》報導）
Before joining the VTC, Chef Peter LO (1st from left), being the then Executive Chef of the Hyatt Regency, was already keen on fostering the younger generation. (Photo: “Hyatt Spirit”, a Hyatt staff magazine, Feb 1985)



盧師傅（上圖右三；下圖後排中）於1989年加入酒店業訓練中心，管理西式及中式廚務課程發展，及後協助成立中華廚藝學院。他畢生供獻業界及教育，桃李滿門，也備受業內人士及學員的愛戴和敬重。
Chef LO (photo above: 3rd from right; photo below: back row middle) joined the Hotel Industry Training Centre (HOTC) in 1989 and was responsible for the development of its courses on Western and Chinese cuisine. He later assisted in the establishment of the Chinese Culinary Institute (CCI). He has dedicated his whole life to the industry and education, and was well respected and loved by his counterparts and students.



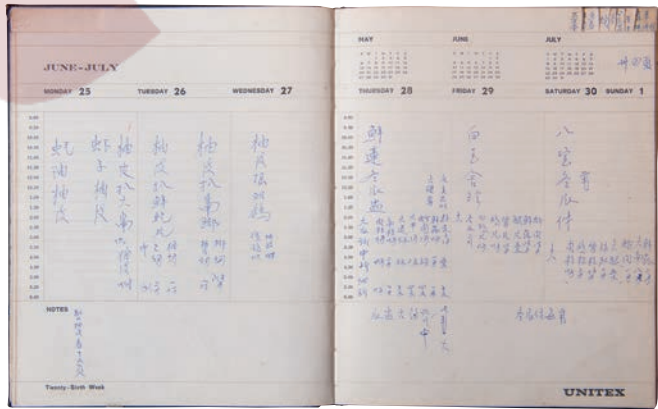
朱民康於1983年的報章專訪中，談及設立酒店業訓練中心的目的，是提供酒店基層員工操作訓練，冀提高業內員工的服務質素，使酒店業更趨專業化。（圖片：1983年2月27日《華僑日報》）
In a newspaper interview in 1983, Larry TCHOU explained that the mission of the HOTC was to provide operational training to fundamental hotel staff, in the hope of raising the bar for the hotel industry as a whole, so it would become more professional. (Photo: Wah Kiu Yat Po, 27 Feb 1983)



學院推行中，西廚藝技能測試，為學員及業界人士創造考取專業認證的機會。
The Institutes actively promote skill tests for Chinese and Western cuisine so that students and practitioners can have the opportunity to obtain professional qualifications.



富嘉閣老闆兼總廚李文基師傅分享，在他父親入行的1950、60年代，想在餐飲業謀得一職並非易事，不少廚師會加入業內會社，便利求職；他入行時不愁沒有工作，但要學得一招半式還靠從旁偷師。經歷過難以獲得知識的時代，使他更希望將廚藝授予新一代廚師。The owner and head chef of the Foo Ka Chinese restaurant, LEE Man Gi, said that during the 1950s and 60s when his father first entered the catering business, it was not easy to get a job. Many chefs would join trade organisations that could help them to find employment. Later when Chef LEE joined the business, there were plenty of jobs available. But to really master the required culinary skills, one could only observe and learn by the side of a master chef. Having gone through this tough baptism himself, Chef LEE was keen to nurture the younger generation of chefs and pass on what he had learnt, and he is still doing that today.



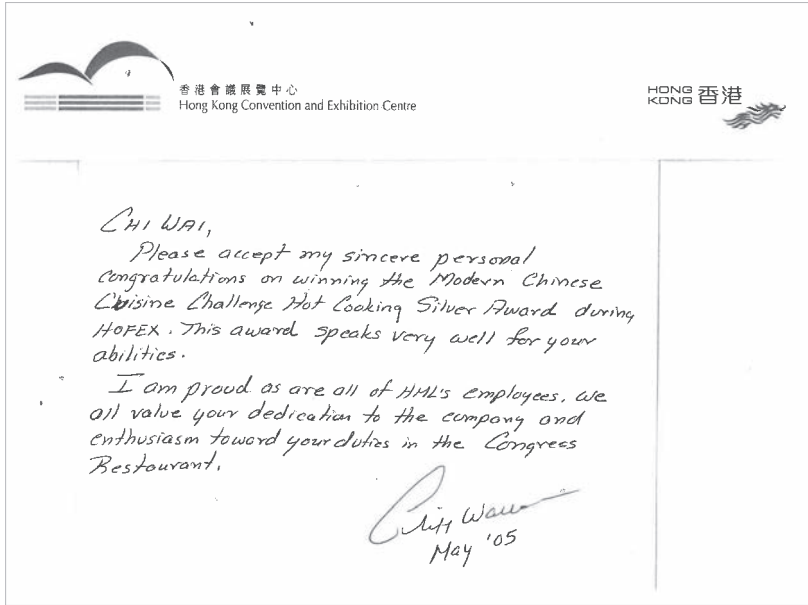
李文基師傅的父親同為廚師，曾於大三元酒家工作。他留下了一本珍貴的手稿，內有多款菜式的材料及製法重點，將昔日智慧傳承下去。
Chef LEE's father was also a chef and had worked at the Tai Sam Yuen restaurant. He left behind a valuable manuscript which recorded the ingredients and preparation notes for a lot of dishes, so these techniques could be passed down to the next generation.



現職亞洲國際博覽館高級助理總廚的陳志偉（左一），曾受教於盧師傅。盧師傅的處變不驚成為他做事的模範；現在站在管理位置，他也竭力帶領團隊沉著應對挑戰。
Alan CHAN (1st from left), now the Senior Sous Chef at AsiaWorld-Expo, was once a student of Chef LO. Chef LO was his role model and his calm way of handling problems inspired CHAN to apply this style in his current managerial position. Today, he can also calmly embrace any challenge together with his team.



陳志偉先後於香港兩間會展公司任職，每次舉行宴會，往往涉及數以百計甚至更多的賓客。CHAN has worked at two event and exhibition companies in Hong Kong. Whenever there is a banquet, the number of guests to be served is usually in the hundreds.



遇上良師及欣賞自己的上司，讓陳志偉非常感恩，他會繼承前輩的精神，盡心扶持後輩。圖為他在比賽獲獎後，上司親筆寫給他的鼓勵字條。
CHAN is grateful that he was able to meet good teachers and also work with supervisors who appreciated his abilities. Today, he follows the spirit of his predecessors. This note was written to him by his supervisor, as an encouragement after he had won a competition.



● 現職香港諾富特世紀酒店餐飲經理暨行政總廚的李耀倫，同樣表示在學院導師及前輩身上不但學會廚藝，還有人處事的態度，終身受用。
Andrew LEE, currently the Restaurants and Kitchen Manager at the Novotel Century Hong Kong, also said that he had learned a lot from his instructors and predecessors at the Institute. Other than culinary skills, he also learned people skills that have been useful throughout his entire life.



● 李耀倫在學時的相片（上圖最右；下圖第一排左二）。他形容當年導師及同輩關係融洽，上課時互相切磋，課餘會一起玩。入行後，他遇上人生首位伯樂Timothy Tang，深受這位總是談笑風生的師傅影響。今天他管理整個餐飲團隊，仍不忘要讓手足開開心心工作。
These photos show LEE (photo above: 1st from right; photo below: front 2nd from left) in his school days. He said that during those years, the relationship among the instructors and his peers was very good. They learned from each other in class, and had fun together after class. After he entered the industry, he was lucky to be able to meet the first mentor in his life, Timothy TANG, who appreciated him and guided him. He was highly influenced by his cheerful master. So today, when he manages his own catering team, he always ensures that everyone works happily.



● 畢業於1994年的李耀倫（前排左三），已在廚藝界闖出一片天。他寄語後輩要不怕吃虧，不斷學習，堅守本份，使自己可以在業界有更佳發展。
LEE (front 3rd from left) graduated in 1994 and has achieved incredible things in the catering industry. He reminded the younger generation never to be afraid of giving. To succeed, one should keep learning and always do one's bit.



● 盧漢輝師傅在一次餐飲服務後，頒發證書予當年的學員、現任國際廚藝學院教導員（西式廚務）文翠琮。與盧師傅一樣，她致力將成為專業廚師所需具備的技藝傳承給下一代，也著重培養他們的良好態度及對廚藝的熱誠。
At the end of a catering session, Chef LO presented a certificate to Jade MAN, who was a student at that time. She is now an instructor at the International Culinary Institute. Like Chef LO, Chef MAN endeavours to pass down all kinds of prerequisites for being a professional chef to the next generation, and nurtures their positive working attitude and passion for the culinary arts.





中華廚藝學院及國際廚藝學院為有意加入餐飲業的青年提供培訓，因為無論從前、現在還是未來，人才都是傳承廚藝知識及弘揚香港多元飲食文化不可或缺的一環。
The Chinese Culinary Institute and the International Culinary Institute offer training to youngsters who are interested in joining the catering industry. Talent has, and will always play an essential part in passing down culinary knowledge and promoting Hong Kong's diverse dining culture.



中華廚藝學院及國際廚藝學院學員及畢業生近年在多個國際賽事屢獲殊榮，為港爭光，但其實廚師參加大型比賽，無論奪獎與否，也能從接受挑戰、應付壓力中，得到寶貴經驗。
In recent years, Hong Kong has been proud to see students and graduates of the Chinese Culinary Institute and the International Culinary Institute winning awards at different international competitions. Through participation in major competitions, win or not, all chefs get to accumulate valuable experience through embracing challenges and managing pressure.



黃四根師傅說：「以前我們學廚並沒有機會到外地交流，我們的廚藝全都是從洋人總廚身上學來的……」如今資訊發達、交通便利，教育的目標應更遠大。因此，中華廚藝學院及國際廚藝學院定期邀請名廚及專家進行分享及示範，並提供海外交流機會，讓學員開拓視野。
Chef WONG See Kun said, "In the past, chefs did not get chances to participate in overseas exchanges, and we learned our culinary skills through the Western head chefs..." Today, as there is more information and transport is more convenient, the mission of education should be more visionary. Therefore, the Chinese Culinary Institute and the International Culinary Institute regularly invite celebrated chefs and experts to share their experiences and conduct demonstrations, and offer opportunities for overseas exchanges. This allows students to broaden their horizons.





國際廚藝學院新校舍的所在地區，原為牛奶公司的牛舍及牧場，可謂與香港餐飲業一脈相承（見第1.2章）。國際廚藝學院與毗鄰的中華廚藝學院將肩負重任，培育一代接一代技藝與熱誠兼備的廚藝專才。

The area of the current campus of the International Culinary Institute (ICI) was originally the Dairy Farm cowshed and farm which makes them both related to the catering industry (see Chapter 1.2). The mission of the ICI and the Chinese Culinary Institute nearby is to foster new generations of culinary talent and to equip them with both skills and passion.



盼望新一代的廚藝專才，可以把上一代一點一滴慢慢建立的飲食傳奇延續下去，令香港飲食業的發展，越見精彩！

Today's culinary talent is expected to carry on the legend that was built by the previous generation through hard work, so that the Hong Kong catering industry will continue to blossom.



Feature

Tommy Li on
Menus and Design



特集

李永銓論餐牌與設計



李永銓 Tommy Li

盧漢輝師傅的收藏品囊括各方面與飲食相關的文獻及圖像資料，而當中最有趣而且佔相當份量的，有不同年代的餐廳及酒店餐牌。翻閱一張張各具特色的餐牌，時光彷彿倒流，回到殖民時代，大班攜眷穿梭酒店舞廳；或者進入電影《花樣年華》中，穿著筆挺西裝、超貼身旗袍到西餐廳用餐……這些餐牌散發著該年代的歷史感，不同年代的設計風格訴說著不同的故事，為了使讀者進一步了解，本書特別邀來有「品牌醫生」之稱的著名設計師李永銓（Tommy Li，以下簡稱「李」），從設計特色、時代變遷、社會環境三個範疇作切入點，逐一點評，為讀者解構餐牌的種種設計知識。

殖民後的西方色彩

Q1 早期餐牌最大的設計特色是什麼？

李：當時正宗的西餐廳大多數設於西式酒店，例如半島酒店、告羅士打酒店、淺水灣酒店等等，這類酒店常常會為了迎接西方節日的到來而隆重推出特別準備的餐單；以前希爾頓酒店更有一個年度盛事，每年請來英國話劇團，在酒店搭建劇場，進行售票表演，觀眾對象主要是在香港居住的英國人，充滿西方色彩。

然而，早期香港未有設計的概念，餐牌設計一般交由在酒店裡負責餐飲服務的外國人監督，故此風格會顯得西化。

很多酒店皆設有專屬的設計部門，好處是可在較短時間內應付多款不同樣式餐牌的設計工作。他們處理酒店所有設計工作，就連餐廳佈置也是他們的職責之一，除了可迅速配合餐飲部所需的設計工作，亦因為已經熟悉酒店的本質及方向，故能輕易創作出符合要求的東西。其實，以前酒店內部的工作線大多是一條龍的，除了設計師，還有印刷部門，既可配合酒店頻繁的活動，又可解決預算有限的問題。

當然，有時酒店也會外判設計工作。在 1970 年代，便有幾間由洋人設計師來香港開設的一流設計公司，他們接很多酒店的外判工作，一來同是洋人，他們與酒店餐飲部的人溝通起來比較容易，二來他們較能掌握具西方象徵的文化，例如「外國人眼中的中國」那種根深蒂固的既定印象。如果換了東方人、華人或香港人去做的話，那只不過是在模仿西方的手法，未必能掌握當中的神髓。因此，酒店的設計一直都是洋味十足，西方色彩極濃，而且水準極高。

Chef Peter LO's collection of memorabilia includes every imaginable type of article, image and material relating to food and beverages, but perhaps the most interesting and numerous items are restaurant and hotel menus from different eras.

Leafing through these unique menus gives people the feeling of travelling back in time to a colonial era hotel ballroom filled with businessmen and their wives, or of joining the characters in the film *In the Mood for Love*, as they go for dinner at a Western restaurant, dressed in immaculately tailored suits and tightfitting cheongsams. These menus exude a sense of history, with the differing design styles of each era telling their own unique story. To give the readers a better sense of these changing tastes through the years, the celebrated designer Tommy Li (as "T" below), who is also known as the "branding doctor", was invited to comment on the menus in terms of design features, the changing times and the social environment.

The Post-colonial Western Style

Q1 What were the main distinguishing features of early menu designs?

T：Most of the authentic Western restaurants in those days were in Western hotels like The Peninsula, the Gloucester and the Repulse Bay. Hotels like that generally created special menus for Western festivals. The Hong Kong Hilton even had an annual banquet with a theatre company brought in from Britain to perform in a specially-constructed theatre. Tickets were sold to an audience of mostly British people living in Hong Kong, so it had a very strong Western flavour.

However, there wasn't much concept of design in the early days of Hong Kong, so the task of supervising menu design was generally assigned to whichever foreigners were responsible for the food and beverage service in the hotel, with the result that the design styles were very Western.

Many hotels had specialist design departments. The advantage of this was that they could cope with a diverse range of design work for different types of menu in a relatively short time. They dealt with all the hotel's design work, right down to the decoration of the restaurants, so they could rapidly fulfil all of the food and beverage department's design needs, and were also able to quickly create things that fulfilled all the requirements because of their familiarity with the nature and general direction of the hotel. Most of the work in the hotels was done on a "one stop shop" basis that included not only designers, but also a printing department, which enabled them to cope with the large number of events held at the hotel, while also overcoming the issue of limited budgets.

Of course, some hotels also outsourced design work. In the 1970s, a number of Western designers founded first-class design firms in Hong Kong and took on outsourced work from many of the hotels. Firstly, they were also Westerners, so they found it easier to communicate with the people in charge of the hotels' food and beverage departments. Secondly, they had a better grasp of Western culture and symbols, and particularly that deep-rooted image of China seen through foreign eyes. If it was the Asian, Chinese or even Hong Kong people who did the work, they might simply be imitating the Western approaches, but didn't necessarily grasp the essence within. For this reason, the designs in hotels were always very Westernised, with very high standards.



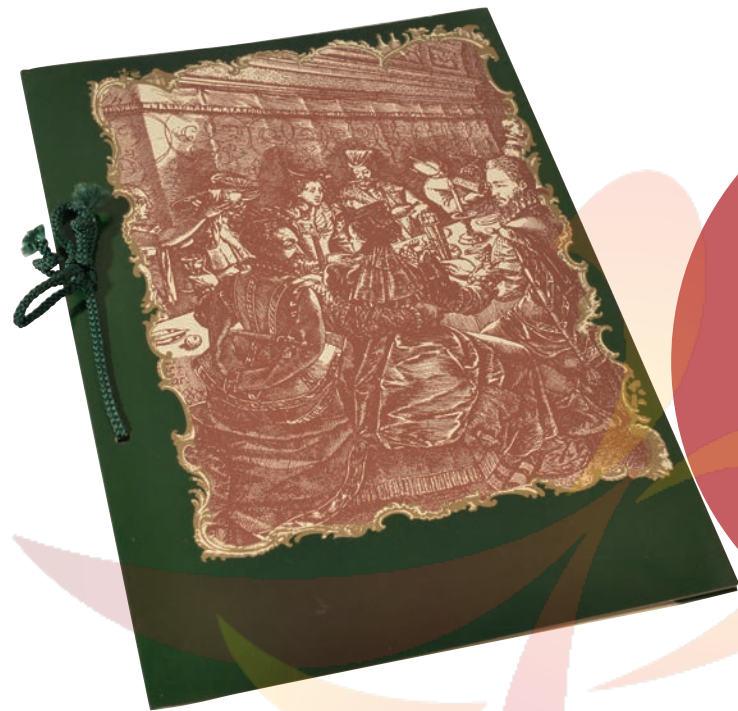
這些是為聖誕節、情人節等不同節日，或是各類特色主題而設的餐牌，通常由酒店內部的設計部門設計。大多數餐牌無論在字體或照片都深受美國影響，插畫也都呈現美式風格。

These menus were created for various special themes and festivals such as Christmas and Valentine's Day. They were usually designed by the internal design departments of the hotels. In most cases, menu design was highly influenced by America, and this was reflected in the choice of fonts and photos, even the illustrations often showed American subjects.

昔日，外國人最喜用的設計畫面是華洋雜處的表述。當時華人地位較低，真正主導社會的是洋人，所以餐牌上會有「咕喱」等勞動人口出現，因為在他們眼中，香港這個地方和華人的形象就是如此。

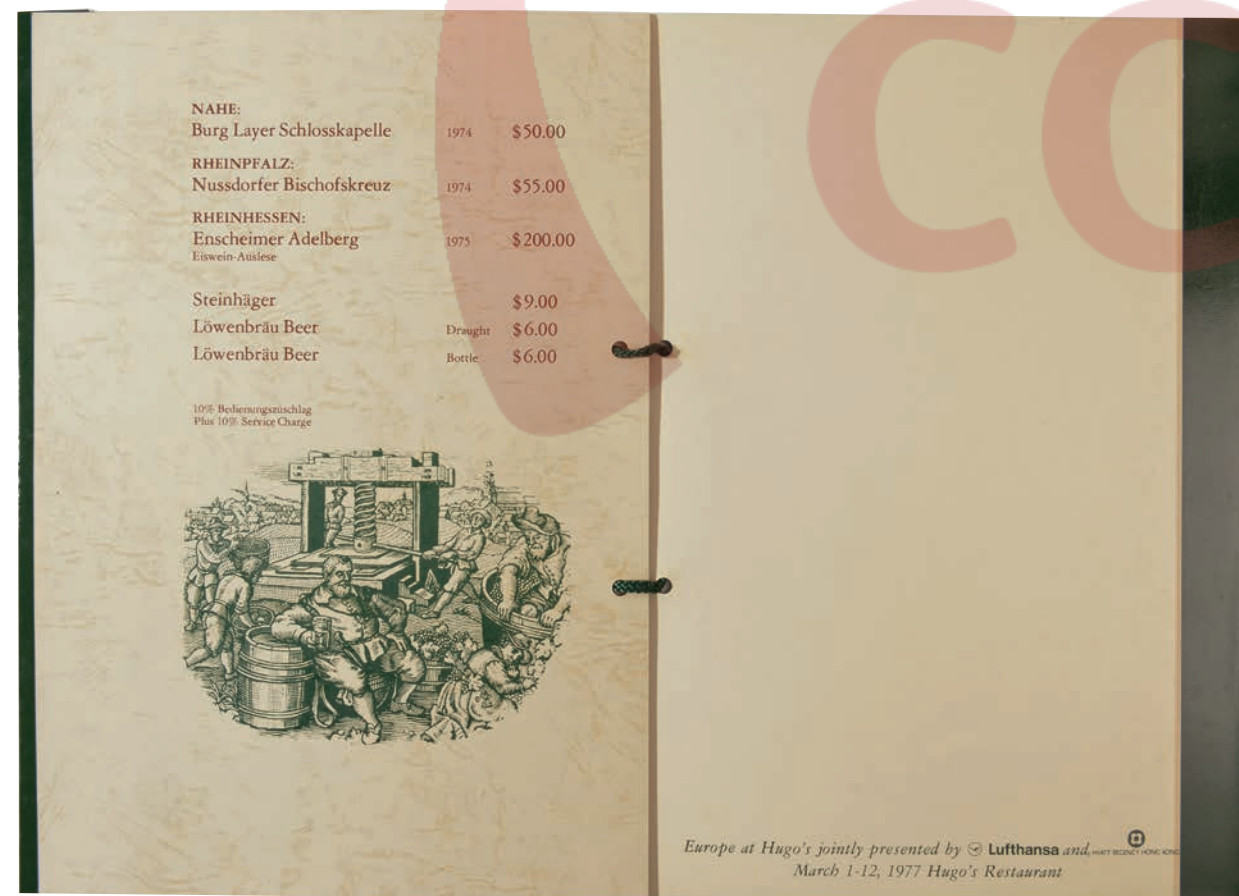
In the old days, scenes showing the co-existence of Chinese and Westerners were quite common among foreigners' designs. At that time, Chinese had a lower social status while Westerners were in the leading position in society. This is why sometimes they would have labourers, such as coolies, showing up on the menus, as this was exactly how the foreigners saw Hong Kong and the Chinese.





“這些是舊香港凱悅酒店的餐牌，大部分都是用插畫、相片作裝飾，這是製作餐牌最快的方法。”

These menus are from the old Hyatt Regency Hong Kong and used mainly illustrations and photos as decorations, as this was the quickest way to produce menus.



“這估計是舊香港希爾頓酒店內部設計部門的作品，因為當時要做到如此西化的設計，除了內部設計師，就只有那寥寥可數的幾家由外國人開創的設計公司，例如Peter Chancellor的設計公司。”

This work was probably created by the Design Department of the old Hong Kong Hilton, because other than in-house designers, there were very few design companies established by foreigners which could create work with such a Western feel. Peter CHANCELLOR's design company was one of the few.

“1950、60年代，香港所做的餐牌都盡量西化，即使餐牌上有中文字，但平面设计都呈現極濃厚的美國味道。”

Back in the 1950s and 60s, menus produced in Hong Kong were rather Westernised. Although there was Chinese on the menu, the graphic design carried a strong touch of American style.



“ 這張餐牌所使用的，是昔日大家所認知和熟悉的、能代表西餐的字體，餐飲部也一早認定要用這種字體，較少由設計師自行選擇和發揮。

此外，以照片作為背景或者封面，在1980年代很流行，無論是法國、意大利或者其他歐洲餐廳，照片對餐牌設計來說都很重要。所以酒店內部的設計部門，除了做設計，連印刷、攝影方面都要涉獵。



“ The fonts used in this menu were quite well recognised and known to be able to represent Western cuisine. The food and beverage department must have chosen these fonts at the outset, with little room for the designer to decide.

It was quite trendy in the 1980s to use photos as the background or the front cover. Photos played an important role in menu design, whether it was for the French, Italian or other European restaurants. Therefore, in-house design departments had to handle printing and photography as well, in addition to design.



Hugo's

“ 以剪紙圖案為裝飾亦似是酒店內部設計的作風。洋人覺得這些圖案象徵傳統中國特色，餐牌用上類似元素，容易為餐飲部所接納。

Using paper-cutting patterns as decoration seemed quite like an in-house design style. Westerners believed that these patterns could represent traditional Chinese style and using similar elements in menus would likely be accepted by the food and beverage department.



HONGKONG HILTON

“ 這個舊香港希爾頓酒店全日餐牌表達了日與夜的概念，封面的字體比較少見，整體設計簡單得來顯心思。這應該是1960年代的作品，仍具明顯的西式風格，不像出自華人手筆。商標是當時進駐香港的著名設計師石漢瑞 (Henry Steiner) 的作品，HH上下置放形成中文「喜」字的形狀，饒有趣味。我比較喜歡希爾頓早期的設計，無論是字體還是商標，都有很重1960年代味道，尤其商標，很經典耐看。

This all-day menu from the old Hong Kong Hilton demonstrated a concept of day and night. The font used on the front cover was not commonly seen. The overall design is simple yet thoughtful. This should be work from the 1960s. It still showed strong Western style and doesn't seem to be created by a Chinese.

The logo was a creation of the renowned designer, Henry STEINER, who was working in Hong Kong at that time. "HH" was arranged vertically to create a Chinese word which means happiness. This is really intriguing. I prefer Hilton's early design work. Be it the fonts or the logo, they carry a strong touch of the 1960s, particularly the logo, which is quite a classic and long-lasting.

跟著年代腳步的餐牌設計

Q2 若從戰前，大概1920年代說起，不同年代的餐牌設計有何特色？至今，餐牌的設計變化大嗎？主要的變化表現在哪些方面？

李：戰前，餐牌不太注重設計，甚至可說並沒有設計可言，我覺得將那種「設計」稱為「工藝」會更準確一點，一般餐廳的餐牌都是由插畫和手寫工藝字組合而成。

到了1950、60年代，餐牌都是以手寫工藝字為大標題，凸版印刷字體為內容。大約1970年代尾、1980年代初，餐牌上常常出現刮字，這種技術的出現，為當時標準印刷字體種類較為缺乏的情況提供了多一種選擇，想用較特別的字體時就可以刮字，甚至有些文字是整篇刮上去的。這種用人手刮的字，可以自由調整，在字距、行氣的控制方面可以做得更加好。

當年，無論是到高級西餐廳或者酒店開設的西餐廳，都非常重視用餐禮儀，大人小孩都穿得很漂亮，大人們會隆重其事地教小孩使用刀叉的正確方法。因此，若要配合西餐這種「高級玩意」，設計餐牌時，還有一個不可忽略的重要元素，就是用紙。自1960年代起，西餐餐牌一般採用昂貴的進口紙，而且愈做愈大，讓進食西餐變得更有排場。在印刷工藝上亦各出奇謀，燙金、燙銀已成基本，每有新興技術一出，就紛紛採用，務求令餐牌顯得更加矜貴。

到了1990年代，餐牌在設計風格上雖然沒有了以往的濃烈西方味道，但應用的技術仍然是源自西方，不過全部電腦化了，當然字體也一律使用電腦字，我反而覺得設計味道也隨之削弱了。

Menu Designs Changed with the Times

Q2 If you look back to the pre-war era around the 1920s, how did menu design change through the different eras that followed? Have menus changed a lot today? In which areas can the main changes be seen?

T：Before the war, there wasn't a big focus on the design of menus, to the extent that it would be fair to say there wasn't any design to speak of. The kind of "design" that I'm talking about is more accurately described as "craftsmanship", as most restaurant menus were made up of illustrations and handwritten lettering.

By the 1950s and 60s, menus used handwritten lettering for the headlines and relief printing for the content. But by around the late 1970s or early 1980s, menus often featured transfer lettering. The emergence of this technique provided new options in situations where the standard typefaces came up short. When there was a need to use fonts that were a little out of the ordinary, then transfer lettering was a solution. Sometimes transfer lettering was used for the whole thing. Using hand-transferred lettering like this allowed flexibility to better control the spacing between letters and lines.

In those days, whether it was at high-end Western restaurants or Western restaurants in hotels, they all paid a lot of attention to dining etiquette. Both adults and children would be really dressed up, and the adults

would teach children the correct way to use the knives and forks in a very solemn manner. For this reason, in order to work with this kind of "high-class activity" of Western cuisine, the menu design had another important element which cannot be overlooked, and that was the choice of paper.

From the 1960s onward, Western restaurant menus generally used expensive imported paper. The menus also got bigger and bigger, so that eating Western cuisine had a very ostentatious feel to it. There were also some ingenious innovations in terms of the printing techniques. Gold and silver hot-stamping had become fundamental. And new techniques were adopted across the board as soon as they appeared, in order to make the menus seem even more "aristocratic".

By the 1990s, while the styles of menu designs were no longer quite as "Western" as they once were, the techniques used were still essentially Western in origin. Today everything has been computerised including the fonts, and I have a feeling that the sense of design has weakened.



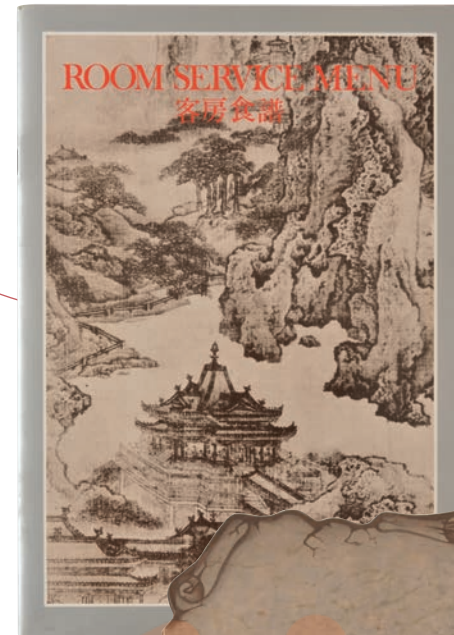
這是德國食品節的餐牌，呈現非常典型的1960年代設計，亦用上當時流行的手寫字標題，還有插圖，極富西方味道。

This is a menu for a German food festival which shows very typical 1960s design style. It utilised hand-written headlines which were commonly seen during that time. The illustrations used have a very Western touch.



除了印製餐牌，不少餐廳也會透過廣告作宣傳。1950、60年代的廣告大部分都是單色，最多雙色印刷，小字是執字粒的，用凸版印刷，大字標題則大部分都是手寫字，即美術字，營造設計味道。當時若不能寫得一手漂亮的美術字，是很難從事設計行業的。

In addition to producing menus, many restaurants also had advertising promotions. The advertisements in the 1950s and 60s were mostly in mono colour, with some using two colours at most. Small texts were created by manual typesetting and relief printing. Headlines were mainly created using handwritten lettering, i.e. artistic lettering, to create a strong design touch. Back then, without having the skill of writing beautiful artistic fonts, one could hardly work in the design industry.



用色方面，1960年代只在部分字體上燙金、燙銀，但到1970年代，卻用上一大片一大片金屬色、螢光色的色塊，有些甚至是一整張餐牌都是金屬或螢光色的，視覺效果比以前更為強烈。

When it comes to colours, gold and silver hot-stamping were only noticed on some fonts in the 1960s. But in the 1970s, large areas of metallic and fluorescent colours were being used, with some even covering the whole menu, offering a much stronger visual impact than before.





“1960年代，餐牌上常用照片，後來多用插圖，或者使用大量的圖庫素材。

Photos were commonly used in menus during the 1960s. Later on, more illustrations or other visual elements such as clip or stock art were used.



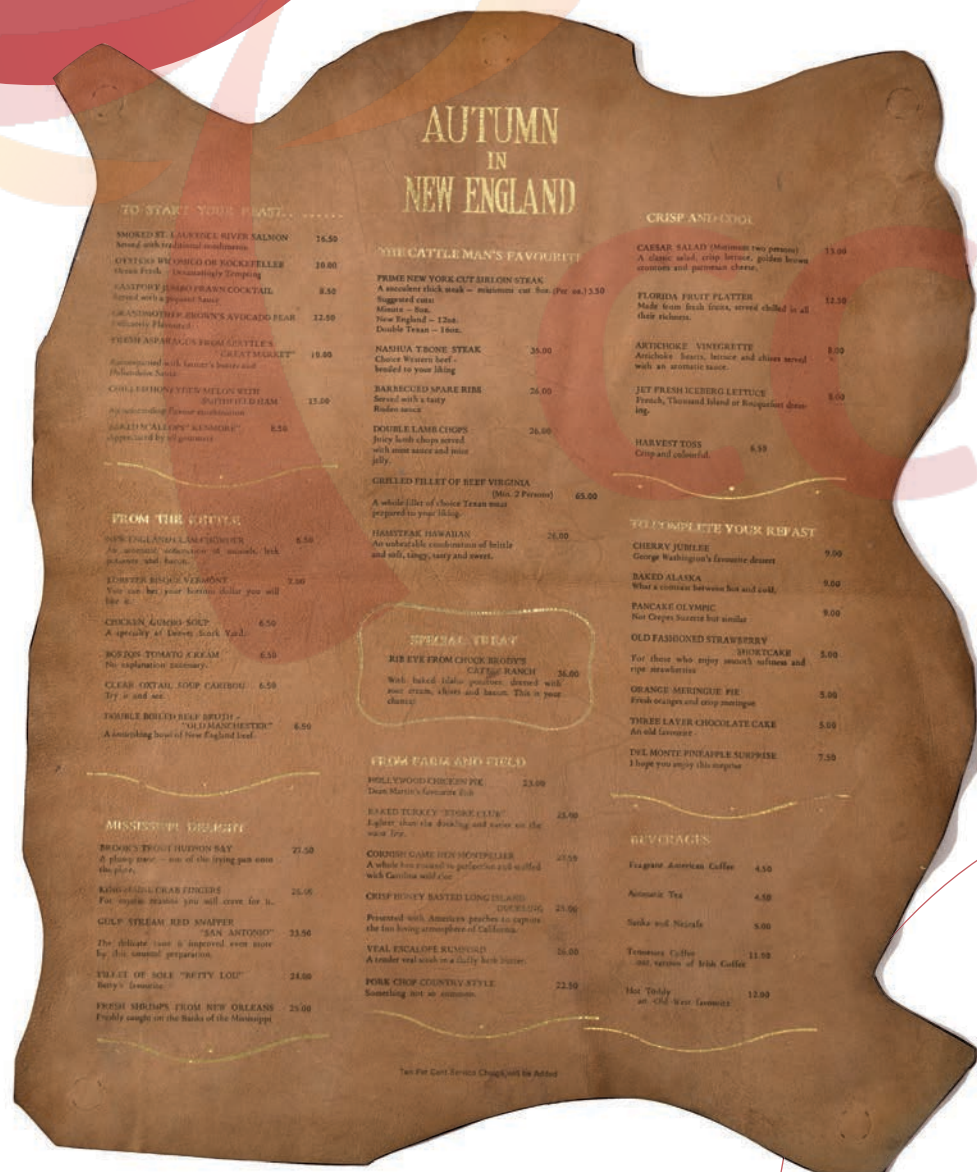
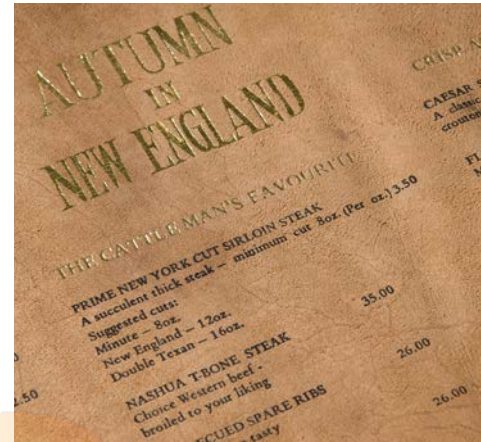
“University Roman字體在凱悅酒店旗下的餐牌曾經很常見，每次只要看見這款字體就想起凱悅酒店。而餐牌內頁上面的字並非手寫工藝字，標題肯定是刮字，菜式名稱看來似乎也是刮字的，刻意將字距調得非常緊貼。而照片則以一種當時來看很厲害的技術處理：先拍照，然後在黑房做藍、黃效果，再印紅色，效果極具設計感，是當年少有的。

University Roman font was often used in the menus of the Hyatt Hotel group, so when this font shows up people may think of the Hyatt Hotel right away. The text inside the menu is not hand-written artistic fonts. The headline is transfer lettering for sure, maybe the dish names as well, and the letters were purposefully arranged to be very close to each other. The photos were produced using a technique which was rather remarkable at that time – first taking a photo, then creating the blue and yellow effect in the darkroom, and then printing the red. The effect is filled with a design sense which was seldomly seen in those years.



“ 仿皮餐牌。酒店每年活動頻繁，各種字體、燙金燙銀等都嘗試過了，設計風格也沒有多大改變，那麼要變就只能從花紋紙的款式或不同材質著手，只要找到有趣的，他們都會採用。

A menu made from faux leather. When hotels had numerous events throughout a year, it was hard to have any breakthroughs in design if they had tried out different fonts, hot-stamping and other effects. So for more variety, they started looking into different fancy papers and even different materials. As long as there was something interesting, the hotels would adopt it.



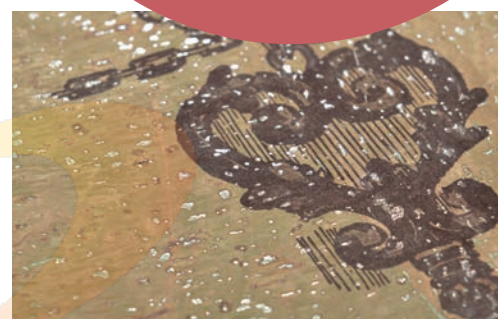
“ 這個餐牌比較特別，以撞色來營造設計感，是1960、70年代的摩登產物，那時才剛出現「Graphic」這個詞語。餐牌由一家叫Graphic Communication Limited的設計公司製作，是香港當年很著名的外國人設計公司，作品極具西方風格。

This menu is rather special in a way that it used contrasting colours to create the design feeling. It is some avant-garde work from the 1960s to 70s, when the term “graphic” had just appeared. This menu is produced by a design company by the name of Graphic Communication Limited, which was a famed design company in Hong Kong during that time. The company was owned by foreigners and hence their work has a strong Western style.



“這是舊香港希爾頓酒店的餐牌，在卡紙上裱了有紋路觸感的花紋紙，再印一個樹皮紋理的背景色，富有心思。”

A menu from the old Hong Kong Hilton. Textured fancy paper is mounted onto cardboard and the background is printed with tree bark texture which is quite thoughtful.



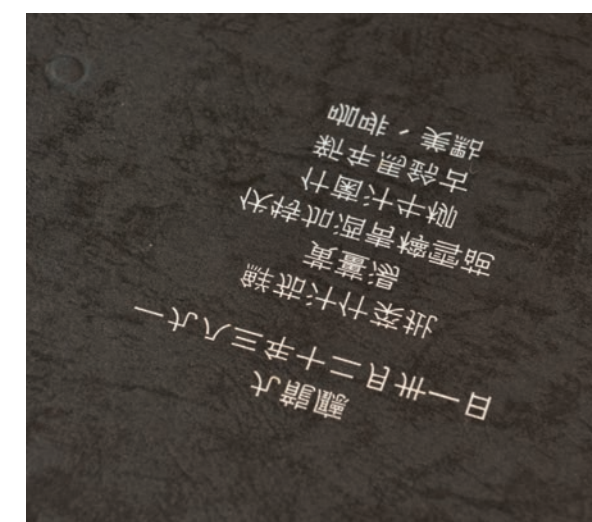
“1970年代，四色印刷已很普遍，而真正昂貴的是各式各樣的花紋紙，以及特效印藝的應用。因此，「Die Cut」技術（利用特製刀模將印刷品裁切成所需的不規則形狀）一出現，大家都趨之若鶩地採用。”

Four-colour printing became quite popular in the 1970s. The really expensive parts came from the use of various fancy papers and the application of special printing techniques. When the die-cutting techniques (using a tailor-made cutting die to cut printed materials into a specific shape) became available, everyone was eager to adopt them.



“這是1983年的除夕餐牌，設計很特別，刻意以倒影方式去反映餐牌上的字，就像是《達文西密碼》般的圖像。”

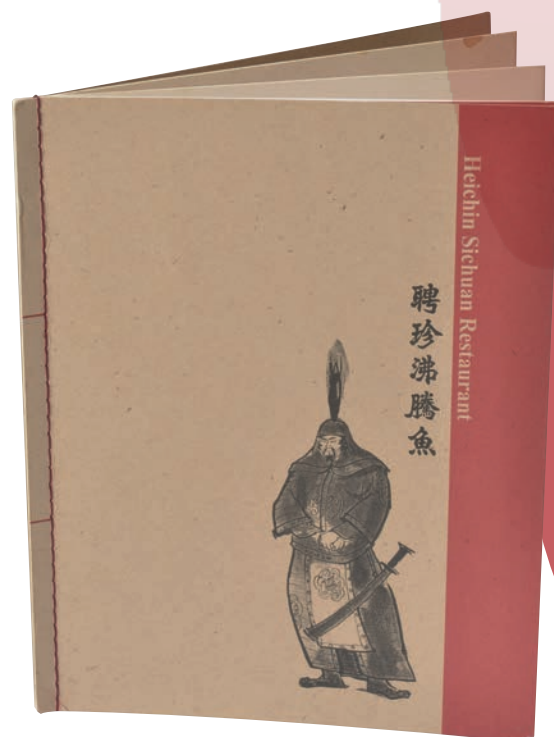
A New Year's Eve menu from 1983. The very special design has flipped the text so people have to read the reflection from the mirror, very much like the images in *The Da Vinci Code*.





到了1980年代，更多輔助設計元素出現，但餐牌仍然是以燙、印為主，而傳統風格的手寫字亦一直被沿用，仍未衰退。

More supplementary design elements became available in the 1980s. But menus were still created mainly using hot-stamping and various printing techniques while hand-written text was still popular.



到了1990年代，本地開設的設計公司愈見普及，無論設計風格或技術都更多樣化。這本聘珍樓四川菜館餐牌的釘裝、插圖、文字擺位已充滿設計技巧。字體上也花了心思，沒採用最普遍的黑體，而是用楷書，中英對照的標題，中文大、英文略小，有主次之分。

During the 1990s, there were more local design companies. Design styles and techniques had more variety. This menu from the Heichin Sichuan Restaurant used quite a lot of design techniques with regard to its binding, illustrations and layout arrangements. The designer put some thought behind the fonts too – instead of the common Hei typeface, Kai Shu was used. The bilingual headlines clearly demonstrated the priority, with Chinese slightly larger than English.

這個金葉庭的餐牌亦是中英對照的，設計略嫌少許不足的是，中英文字體大小一致。當要設計雙語餐牌，必須先取其一為主，另一為副，若兩者同大，尤其是標題，便失去了主次之分，設計的功效便會稍為扣分。而且，鑒於同意思的英文用字一定比中文長，如果兩者字體大小一樣，那就會出現英文長中文短的情況，所以往往都會以英文作為副。

This menu from the Golden Leaf is also bilingual. The only drawback is the Chinese and English text have the same weight. When working on a bilingual menu, one must decide which language should come first. If the two languages have the same weight, particularly for headlines, the focus is lost and the design is less effective. English is usually longer than the Chinese with the same meaning. If the two are the same size, English will be much longer than Chinese. So English should always be secondary.



到了電腦時代，多了很多電腦應用的痕跡，例如電腦字體、插入圖片，又有電腦化了的水墨，都是大家接受的做法。

When the computer era arrived, there were many traces of computer applications such as computer fonts, insertion of photos, computerised Chinese painting, all of which are widely acceptable approaches.

與社會環境息息相關

Q3 透過餐牌設計， 我們還可看到什麼？

李：透過這些餐牌，我們可以看到當時香港社會的整體設計氛圍。早年有幾個世界一流的外國設計師來港開公司，有些更專為酒店做設計，由商標開始，到後來舉辦活動的所需物品，或日常的餐牌都由他們設計。當時華人的設計知識不如外國人強。

1970年代之前，設計還是倚重外國人，而本地只有一些工藝感覺濃厚，還未稱得上為設計師的畫師，他們負責人手繪畫各類廣告，可說是香港本土設計師的前身。後來，中文大學推出了設計夜校，提供由美國回港的王無邪引入的課程。香港第一代設計人大都是在中文大學修讀基礎設計出身的，包括黃炳培、靳埭強、張樹新，再加上於奧地利出生的設計師石漢瑞（Henry Steiner）來港落戶，以及其他幾個世界一線設計師亦在港開辦設計公司，他們在香港的設計史上扮演很重要的角色，令到本港尚未發展的設計業整體水平得以提升。

同期，香港貿易發展局（貿發局）成立，積極策劃不同展覽。當時貿發局的藝術總監是意大利人，而且香港社會西方文化盛行，所以具西方味道的事物處處可見。在長年的薰陶下，華人設計師也從一開始便做出具西方風格的作品，達到很高的水平。

在我們成長的過程中，有兩個很強的文化衝擊影響著我們，分別來自美國和英國。模仿是每樣事物初期發展時會發生的事情，如果沒有模仿徐小鳳，就不會有後來的梅艷芳，但是否能夠發展成熟、有自己風格，就要視乎是否能夠脫離模仿的影子。或許香港在一百七十多年前已經是殖民地，對外來文化沒有抗拒，由1960年代的美國文化，無論是電影、音樂及其他流行文化等，到後來的英國及日本文化，香港全都接受。所謂流行文化，就是要將它的影響延伸至全世界。就算是今天的Hip Hop，香港都廣納吸收。

Well related with the Social Environment

Q3 What else can we learn from these menu designs?

T：These menu designs allow us to get a picture of the state of design as a whole in Hong Kong at the time. In the early years, a number of world-class designers from abroad came to Hong Kong to set up companies, with some of them even specialising in designing for hotels. They started with logos and went on to create everything necessary for the various events as well as designing the day-to-day menus. At that time, the level of design expertise among Chinese people was not as advanced as it was among foreigners.

Design work relied heavily on foreigners until the 1970s. Before then, there were only a handful of local illustrators who were not really designers, but possessed a strong sense of craftsmanship to handle the hand drawings of various advertisements. They can be regarded as the forerunners of local Hong Kong designers. Later, the Chinese University of Hong Kong (CUHK) had offered evening classes in design. The course was introduced to Hong Kong by a returnee from the US, Wucius WONG Wu Xie. Most of Hong Kong's first generation of designers started out by studying the fundamentals of design at CUHK, including Stanley WONG Ping Pui, KAN Tai Keung and CHEUNG Shu Sun. There was also an Austrian-born designer Henry STEINER, who came to Hong Kong and took root, and a number of other leading designers from around the globe. They founded some design firms in Hong Kong around this time and they also played a very important role in Hong Kong's design history by raising the bar for Hong Kong's emerging design industry.

At the same time, the Hong Kong Trade Development Council (HKTDC) was founded and arranged a wide variety of exhibitions. HKTDC's artistic director at the time was Italian, while Western culture was all the rage in Hong Kong back then, so one would see Western-flavoured things all around. After years of Western exposure, designers of Chinese origin also began to create Western-style works to an extremely high standard during this era.

During this process of growth, Hong Kong designers were subject to two powerful cultural influences, one from the US and the other from the UK. Imitation is part of the initial development process for anything. If Anita MUI had not imitated Paula TSUI, she would never have reached the heights she subsequently achieved. However, the ability to mature and develop one's own style is dependent on moving out of the shadow of imitation. Perhaps because Hong Kong was a colony for some 150 years, it had not been resistant to foreign cultures, and readily accepted the influence of popular culture from US films, music and other phenomena, as well as the later influence of British and Japanese culture. This so-called "popular culture" would later extend its influence to every part of the world, while in Hong Kong, we have been able to fully accept all of these cultural influences without opposition, up to and including the hip hop of today.

“

左方這組餐牌反映了香港戰後的歷史環境。香港是華人地區中少數深水港之一，與航海、海運有很大的關係。香港作為重要港口，有極大量的船隻停泊，甚至有海員俱樂部。在當時最大的華人船隊中，有幾隊是來自香港的，可以說，在船運世界中，香港華人佔了一個很重要的位置。而下方餐牌上的字體及其他各種元素都配合得很好，而且是在外國印的，上面寫著：Printed in England（英國印刷）。

The menus on the left reflect Hong Kong's post-war historical environment. Hong Kong is a place highly related to sailing and marine transportation and one of the few deep-water seaports among Chinese communities. It is an important dock for ships and vessels. It even has a Mariners' Club. During that time, some of the largest Chinese fleets were from Hong Kong. In fact Chinese who had settled in played a vital role in global shipping.

In the other set of menus, the fonts and various other elements are working together very well. It was printed overseas as it says "Printed in England" on it.

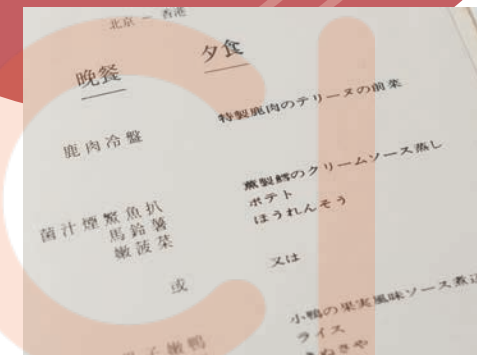
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“

1980年代國泰航空的飛機餐餐單。當時因為日本遊客增加，所以餐單上會出現日文。在1980年代最高峰時，來香港的日僑有十四萬，那時是日本的經濟高峰期，全世界都多了很多日本遊客，而日本的百貨公司也進駐香港，深受歡迎，香港人無論服裝、電器、汽車都很常選擇日本牌子。

These are inflight menus from Cathay Pacific Airways in the 1980s. There were an increasing number of Japanese travellers during that time so there is Japanese on the menu. There were as many as 140,000 Japanese living in Hong Kong during the 1980s. That was when the Japanese economy was booming. Japanese were travelling all over the world and several major Japanese department stores came to Hong Kong. This was well received by Hong Kong people, who often chose Japanese brands, for clothing, electrical appliances or private cars.

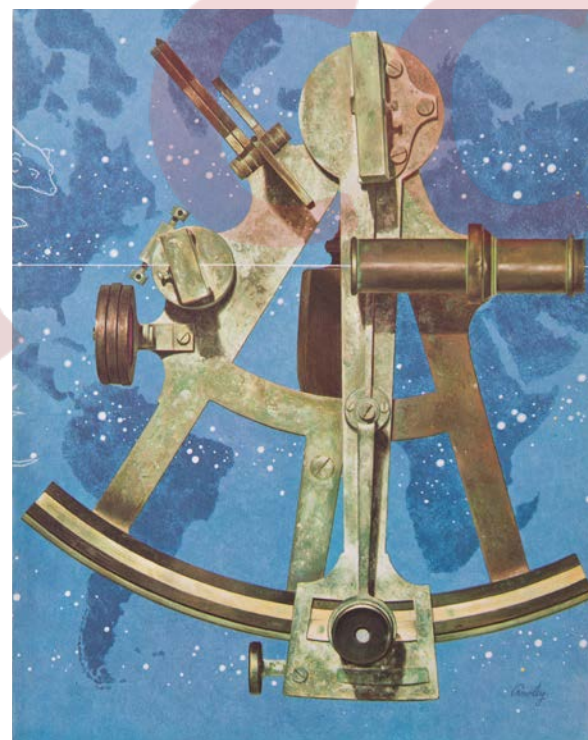
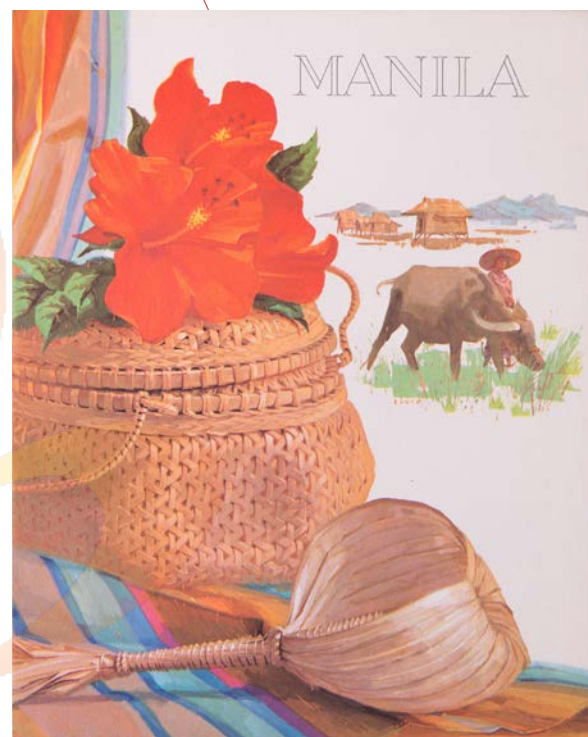


“

這是舊香港凱悅酒店的甜品及雪糕餐牌，上有美式雪糕圖案和手寫工藝字，全都有濃厚的「洛杉磯風格」。1980年代，洛杉磯文化對香港影響很大，以前有一本時裝雜誌，很多設計師和年輕人都會買來看，叫做《Popeye》，於日本出版，裡面的內容都是講美國文化，包括服裝、飲食、鞋履、眼鏡等。

This is a dessert and ice cream menu from the old Hyatt Regency Hong Kong. There are some American ice cream patterns and hand-written artistic lettering on it, all expressing a strong Los Angeles style. Los Angeles culture had a strong influence in Hong Kong during the 1980s. There was once a magazine named "Popeye" that lots of designers and young people loved to read. It was published in Japan, but its content was all about American culture, from clothing, and food, to shoes and eyeglasses.

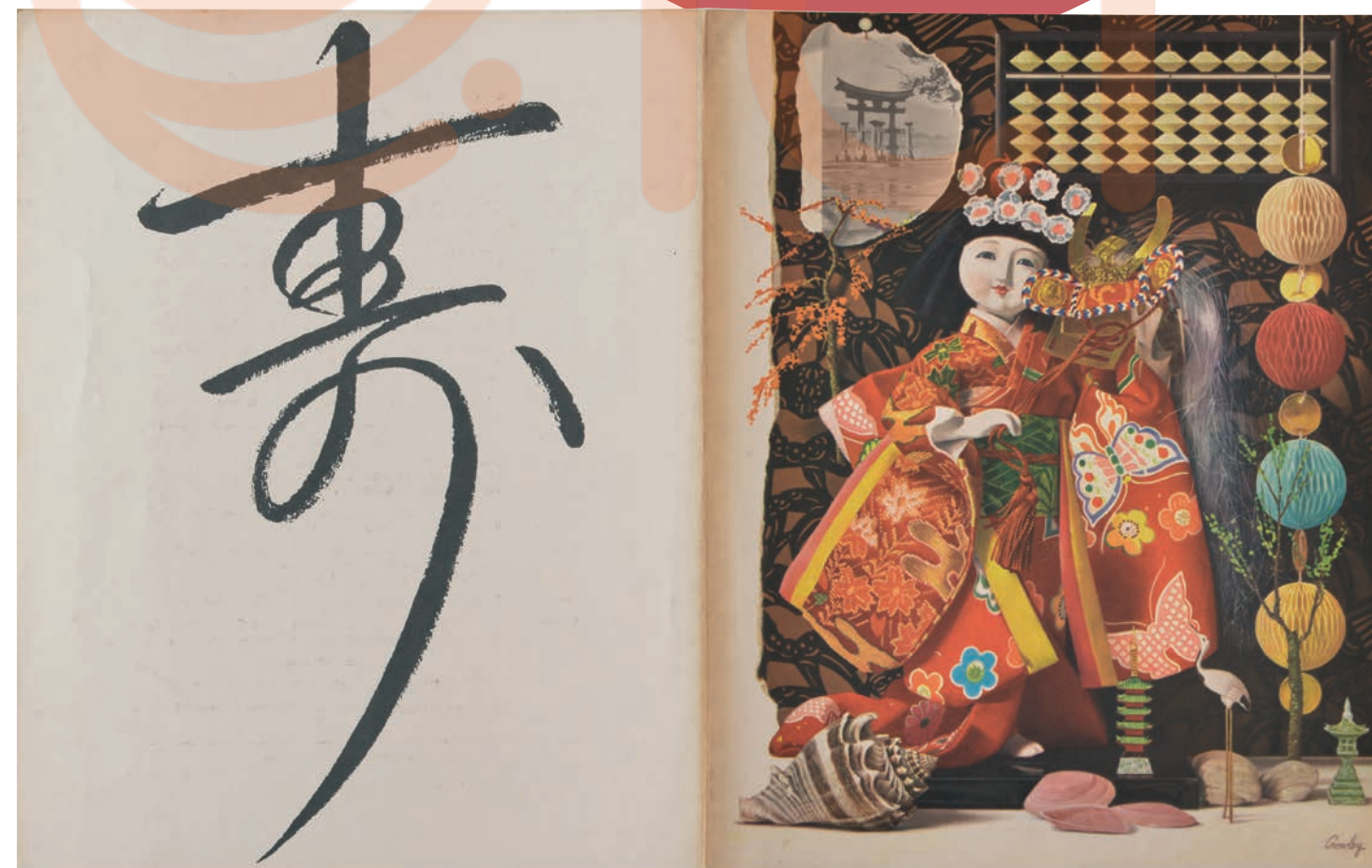




“盧師傅應該曾周遊列國。這套餐牌（左頁）我認為做得相當有水準，全部活版印刷，但仍趨向西方作風，每一個都有不同的設計，內載不同的菜式，現在看來仍能感受其國際性。而下面那張「壽」表達快樂、和平的感覺，也作裝飾。總言之，這套餐牌設計得很美、很高水準。

Chef LO must have travelled a lot around the world. I think this set of menus (on the left page) were produced to high standards and all with letterpress printing. They are quite Westernised. Each has its own design and features different types of cuisine. I can see how international they are.

The one below indicates happiness and peace using a Chinese character “shou”, meaning longevity. The character works also as a great décor element. In general, this set of menus were nicely done to high standards.





“希戈餐廳 (Hugo's) 是香港凱悅酒店內的主要餐廳，所以設計上採用較為莊重的風格，以有「腳」的字款（字形底部有襯線）配上手寫字，設計普通，但往往用上高級的花紋紙印製，也會加入燙金效果，再用厚厚的高級描圖紙（牛油紙）覆蓋上面，在描圖紙上面印了白色，全都是最貴的工藝效果和材料，估計是內部設計的作品，因此可以印刷極少量，也可以用昂貴的材料來做。

Hugo's was the main restaurant in the Hyatt Regency Hong Kong and hence this menu carries a more mannerly style. A serif font is used with hand-written lettering. It is a rather ordinary design, but printed with high-class fancy paper and gold hot-stamping, plus having a tracing paper printed in white on top. All these are indicative of expensive craftsmanship and materials. My guess is that this was done by the in-house design department and hence they could use expensive materials on a small print-run.”

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There were also numerous interviewees and industry parties, who contributed their knowledge, expertise and reminiscences so that the stories in this book are more complete.

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點滴成今

出版者
中華廚藝學院
香港薄扶林道 145 號職業訓練局薄扶林大樓 7 樓
電話：2538 2200
傳真：2538 2765
電郵：cci@vtc.edu.hk
網址：www.cci.edu.hk

國際廚藝學院
香港薄扶林道 143 號
電話：2538 2200
傳真：2538 2765
電郵：ici@vtc.edu.hk
網址：www.ici.edu.hk

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Titbits Through Time

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Chinese Culinary Institute
7/F, VTC Pokfulam Complex, 145 Pokfulam Road, Hong Kong
Tel : 2538 2200
Fax : 2538 2765
E-mail : cci@vtc.edu.hk
Website : www.cci.edu.hk

International Culinary Institute
143 Pokfulam Road, Hong Kong
Tel : 2538 2200
Fax : 2538 2765
E-mail : ici@vtc.edu.hk
Website : www.ici.edu.hk

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中華廚藝學院及**國際廚藝學院**致力培訓廚藝人才，並一直視記錄香港餐飲發展進程、保存香港飲食文化為己任。是次呈獻《點滴成今》一書，希望藉著一張張歷史久遠的圖片、一則則取自舊旅遊指南或報章的廣告、一份份不同年代的餐牌，加上多位歷史、餐飲及酒店界專家和前輩的分享，拼湊成就今天香港餐飲業百花齊放景象的一點一滴。

Apart from training culinary talent, the **Chinese Culinary Institute** and **International Culinary Institute** have always had a mission to record the development of the Hong Kong catering history and preserve the local culinary culture.

“Titbits Through Time” provides a fascinating collection of historical photos, advertisements from old travel guides and newspapers, menus from different generations of local hotels and restaurants, and most importantly, stories from local historians, and catering and hotel industry experts. Together they provide a wonderful insight into what led to the flourishing Hong Kong culinary industry of today.



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